

Miele

Operating instructions



Ovens and cookers H 373, H 383, H 390 Pyrolytic

It is **essential** to read these operating instructions before installing or using the machine, to avoid the risk of accident, or damage to the machine.



M.-Nr. 05 851 620

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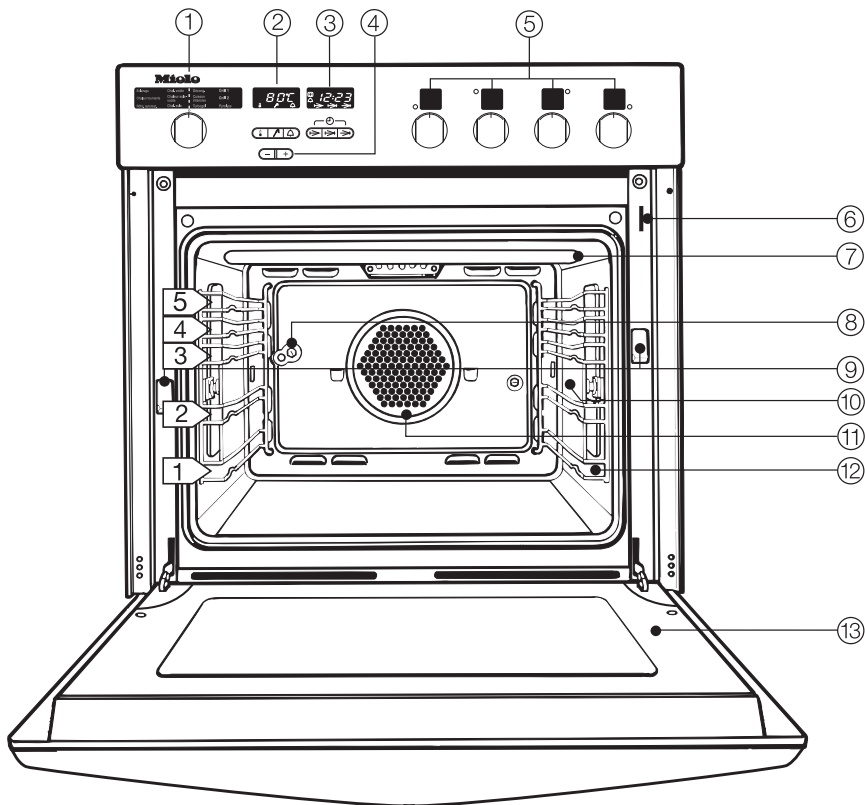
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Description of the appliance

General view - "E" model cooker with hob controls:



Control panel *

- ① Oven function selector
- ② Oven: display and pushbuttons
- ③ Timer: display and pushbuttons
- ④ "+/-" Button with indicator light
- ⑤ Hob zone controls *

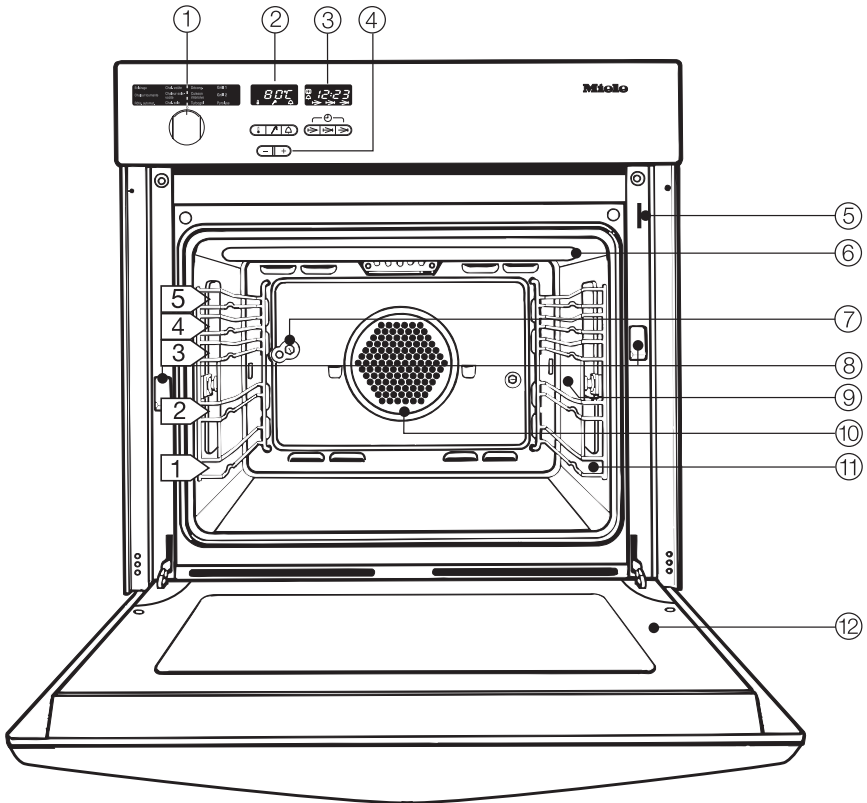
Oven interior

- ⑥ Door contact switch and door lock for pyrolytic mode
- ⑦ Heating element for top heat and grilling with roof liner
- ⑧ Grill motor
- ⑨ Halogen lamp access flap
- ⑩ Connection socket for core temperature probe (roast probe)
- ⑪ Air inlet for fan
- ⑫ Runner heights 1, 2, 3, 4, 5
- ⑬ Oven door

* depending on model

Description of the appliance

General view - "B" Model oven only



Control panel *

- ① Oven function selector
- ② Oven: display and pushbuttons
- ③ Timer: display and pushbuttons
- ④ "+/-" Button with indicator light

Oven interior

- ⑤ Door contact switch and door lock for pyrolytic mode *
- ⑥ Heating element for top heat and grilling with roof liner
- ⑦ Grill motor
- ⑧ Halogen lamp access flap
- ⑨ Connection socket for core temperature probe (roast probe)
- ⑩ Air inlet for fan
- ⑪ Runner heights 1, 2, 3, 4, 5
- ⑫ Oven door

* depending on model

Description of the appliance

Energy efficiency rating according to EN 50304

These appliances are rated energy efficiency class **C** in accordance with EN 50304. Tests were carried out using the "Fan" oven function with the catalyser switched off.

Accessories

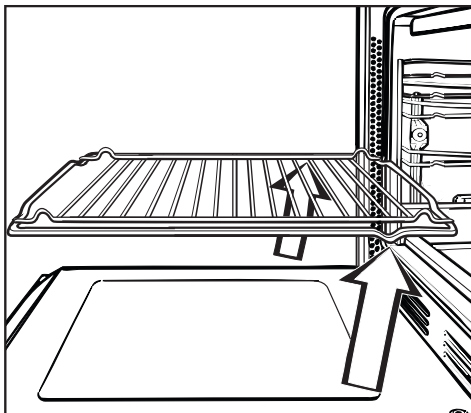
Most of the following accessories are supplied with this oven.

These and other accessories are also available to order from your Dealer or the Miele Spare Parts Department. See "Extra Accessories" further on in this booklet for more details.

Baking tray, grill pan and rack

The baking tray, grill pan and rack are fitted with non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out.

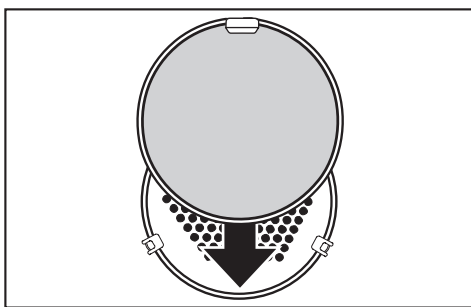
When pushing the tray, pan and rack back in, always ensure that the safety notches are at the rear of the oven. (See illustration)



The tray, pan and rack can then only be taken out of the oven by raising them upwards and then pulling out.

Roasting filter

The roasting filter must be fitted in front of the fan when cooking anything fatty or where food is likely to splatter, e.g. when open roasting and grilling meat.

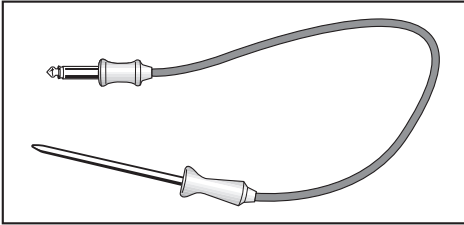


The droplets of fat caught up in the circulating air are deposited on the roasting filter. This helps to keep the oven and the area behind the interior back panel cleaner.

Description of the appliance

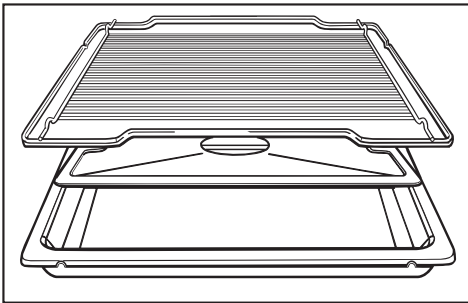
Do not use the roasting filter when baking. This would increase the times needed for baking and give uneven browning results.

Roast probe



The roast probe enables the roasting process to be monitored simply and reliably. See "Roasting with the roast probe" for details.

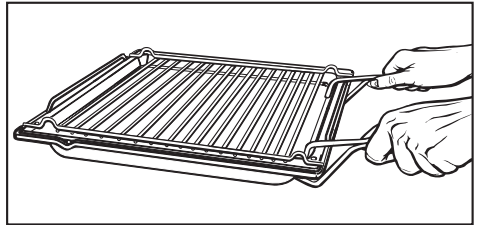
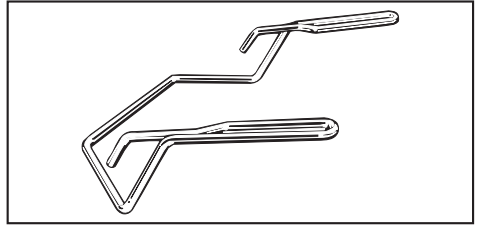
Anti-splash tray



The anti-splash tray should be placed inside the deep sided grill pan when grilling or roasting.

The juices from the food being cooked collect under the anti-splash tray. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

Handle



To take the racks, baking trays or the grill pan out of the oven, or to put them into it. The two prongs at the top go inside the rack, tray or pan and the U-shaped supports underneath.

Catalyser

The catalyser is built in to the oven's cooling system. The catalyser filters fatty vapours and reduces food smells.

In pyrolytic cleaning mode the catalyser regulates the duration of the cleaning process depending on how dirty the oven is.

Hob use and installation

For "E" models (ovens with integrated hob controls) a separate set of instructions is supplied with the hob which covers its use and installation.

Caring for the environment

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance

Old appliances contain materials which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about potential recycling schemes, before disposing of the appliance.

Ensure that the appliance presents no danger to children while being stored for disposal. See the appropriate advice in the "Warning and Safety instructions".

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

Before installation and before using the appliance for the first time, read the operating instructions carefully. They contain important notes on safety, on the installation, operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.

Keep these instructions in a safe place and pass them on to any future user.

Correct usage

The appliance is intended for domestic use to cook food, and in particular to bake, roast, defrost, cook, dry fruit etc, and to grill. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held responsible for damage caused by incorrect or improper use of the appliance.

Do not let children access the appliance or its controls. Supervise its use by the elderly or infirm. If allowing older children to use the appliance without supervision please ensure that they are aware of how the oven works and understand the dangers of improper use,

Technical safety

Before connecting the appliance to the mains supply make sure that the voltage and frequency correspond to the rating on the data plate, otherwise the appliance could be damaged. Consult a competent person if in doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is tested by a qualified electrician. The manufacturer cannot be held responsible for the consequences of an inadequate earthing system (e.g. electric shock).

This appliance must only be operated as a built-in appliance. This is necessary to ensure that all electrical components are shielded.

Never open the casing of the appliance. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Installation work and repairs may only be carried out by a suitably qualified and competent person in accordance with national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.

Warning and Safety instructions

■ The appliance is only completely isolated from the electricity supply when:

- it is switched off at the wall socket
- or the mains fuse is withdrawn
- or the screw-out fuse is removed (in countries where this is applicable).

Ensure that current is not supplied to the appliance while maintenance or repair work is being carried out.

■ Do not connect the appliance to the mains electricity supply by an extension lead.

Extension leads do not guarantee the required safety of the appliance, (e.g. danger of overheating).

■ The oven is designed to be built into a tall unit. If you wish to install it in a base unit, the stainless steel rail above the control panel must be replaced by a sealing strip. The sealing strip offers additional protection from any liquids that might spill down from the worktop, and can be purchased from the Miele Spare Parts dept.

■ This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However, it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

Use

Caution, danger of burning.
High temperatures are produced by the oven and the hob cooking areas.

■ Great care should be taken to ensure that small children do not touch the appliance when it is being used. The hob and also external parts of the oven such as the door glass, handle vent and control panel can become quite hot. For cookers with a hob turn pan handles inwards to prevent children from pulling pans over.

■ Children should not be left alone or unattended in an area where an oven is in use. They should never be allowed to sit or stand on any part of the oven or play with it.
Do not store items of interest to children in cabinets above an oven. Children climbing on the oven to reach these items could be seriously injured.

■ When operating the pyrolytic function the front of the oven becomes hotter than with normal oven use. Do not touch the oven door which may be very hot and do not hang anything e.g. tea towels on the door handle during use. They could catch fire.
Children should be kept well away from the appliance during pyrolytic operation. Danger of burning.

Warning and Safety instructions

Remove all accessories including the runners and any extra accessories such as, for example, the telescopic carriage, from the oven interior before starting the pyrolytic cleaning process.

The high temperatures needed for pyrolysis will damage the accessories and cause irreparable damage to the telescopic carriage.

Use of heat-resistant oven gloves is recommended when placing food in the oven, turning or removing it. When working with "Conventional" heating or when grilling, the element in the roof of the oven gets very hot, and there is a danger of being burnt.

When cleaning the roof of the oven wait until the grill element has cooled down before lowering it, to avoid the danger of burning.

Do not use force to pull it down as this can cause the element to break.

Only use the Miele roast probe (core temperature probe) supplied with this appliance. If a replacement is necessary it can be obtained from the Miele Spare Parts dept. or a Miele specialist dealer.

After using do not remove the roast probe until the oven interior is cool.

When not in use do not leave the roast probe in the oven, especially when grilling or using the pyrolytic cleaning process. High temperatures would damage it.

Do not use plastic containers. They melt at high temperatures and could damage the oven.

Do not heat up unopened tins or jars of food in the oven, as pressure can build up and they may explode. This could result in injury or damage.

Do not push pots and pans around on the oven floor as this could damage the surface.

Do not lean or sit on an open oven door, or place heavy items on it. This could damage the appliance. Take care in the region of the hinges. The oven door can support a maximum load of 10 kg.

Cover any food which is left in the oven to be kept hot. This avoids the food drying out. It also prevents steam condensing and possibly leading to moisture damage in the oven.

If food is left in the oven after cooking, e.g. to take advantage of the residual heat, turn the temperature selector to the lowest setting. Leave the function selector at the position set. Do not switch the appliance off until the food has been removed.

Moisture in the oven could lead to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop.

Condensation can:




- damage the housing unit / worktop
- lead to moisture damage in the oven.

Warning and Safety instructions

■ Bake larger deep-frozen items such as pizzas on baking paper on the rack itself or in the pizza pan (see "Extra accessories"). Placing them on the baking tray or in the grill pan can cause the metal to distort. This distortion would increase with subsequent use.

Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan.

■ Never add water to food on a hot baking tray or grill pan or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.

■ Never line the floor of the oven with aluminium foil when using Conventional top and bottom heat , Bottom heat  or Intensive baking . Do not place a dish, tin, baking tray or grill pan on the floor of the oven.

If using a grill pan made by a different manufacturer make sure that there is a gap of at least 6 cm between the bottom of the pan and the floor of the oven.

If these instructions are not observed the bottom heat will be blocked. This can cause permanent damage to the floor of the oven.

■ Protective aluminium foil panels are available in retail outlets which are supposed to protect the oven cavity from soiling and reduce the need for cleaning. If used, cooking and baking times will increase considerably. They can also cause damage to the appliance (e.g. by blocking the heat).

General notes

■ Never leave the appliance unattended when cooking with oils and fats as these are a fire hazard if allowed to overheat.

■ Do not use the oven to heat up the room. Due to the high temperatures radiated, objects left near the oven or hob could catch fire.

■ Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its temperature, changes to the recipe and the shape and size of cooking container. Some foods may contain micro organisms which are only destroyed by thorough cooking at temperatures over 70°C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time. It is important that the heat is allowed to spread evenly throughout the food being cooked.

This can be achieved by stirring and/or turning the food, and by observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting.

Warning and Safety instructions

When using kitchen appliances connected to sockets near the oven, ensure that the cable cannot come in contact with the hot cooking zones or get trapped in a hot oven door, which could melt the cable insulation and be dangerous.
Danger of electric shock.

Never use a steam cleaner to clean this appliance. The steam could attack the electrical components and cause a short circuit.

If using alcohol in your recipes high temperatures can cause the alcohol to vaporise and under adverse circumstances the alcohol can catch light on the hot heating elements. Alcohol should be burnt off before the dish is placed in the oven to avoid this danger.

In countries which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which might be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Disposal of your old appliance

Before throwing an old appliance away it must first be made unusable. Switch off and disconnect it from the power supply, cut off the cable directly behind the appliance and render any plug useless. This should be done by a competent person.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Safety features

Operating lock for oven and hob cooking zones when the oven is not being used.

The operating lock can be activated to prevent the oven or hob being switched on unintentionally, by children for example.

The operating lock is activated as follows:

The oven function selector must be set to the "0" position.



- Press the "🔑" button until the key symbol appears in the display field.



The oven (and cooking zones if applicable) can now not be switched on.

The key symbol disappears from the display after 5 seconds. Whenever the selector or a button is operated, the key symbol reappears for 5 seconds.

To cancel the operating lock:

Turn the oven function selector to any oven function.

- Press the "🔑" button until the key symbol in the display field disappears.

Oven door lock in pyrolytic mode

As soon as the pyrolytic process is started, the door locks automatically after approx. 60 seconds.

The lock releases on completion of the pyrolytic process only when the oven temperature has dropped below approx. 280°C.

If "Cleaning (Pyrolytic) 🧼" mode is accidentally selected or the process is interrupted the door lock is released only if the function selector is turned to "0" and then to "Light 🌞". After approx. 30 seconds the "🔑" symbol flashes, and then the door can be opened.

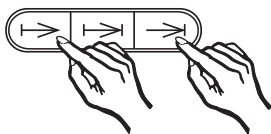
Operating lock for oven and hob cooking zones when the oven is being used.

The oven can be programmed so that once a temperature has been chosen the target temperature can only be lowered. See "Altering oven settings" for details.

Before using for the first time

Setting the clock

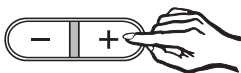
When the appliance is first connected to the power supply, or after a power cut "12:00" and the symbols "I→" and "→I" flash in the display.



- Press buttons "I→" and "→I" once at the same time.

The following light up

- "12:00" in the display,
- the "+/-" button indicator light.



- While the indicator light between the "+" and "-" buttons is still lit up, enter the time of day in hours:minutes using the "+" or "-" buttons.

When the indicator light for the "+/-" button goes out, the time of day has been set and the display will change at one-minute intervals. The colon flashes.

Cleaning the appliance

Oven interior

Before use please remove

- any stickers from the floor of the oven, baking trays, grill pan etc.
- any cork spacers at the sides above the oven cavity.

- Wipe out the **oven interior** using warm water and a little washing up liquid. Polish dry with a soft cloth.

Do not close the oven door until the oven interior is dry.

- Rinse the **accessories**.

New appliances have a slight smell on first use. Running the oven empty for at least an hour at a high temperature will dissipate this more quickly.

- Turn the oven function selector to "Fan Heat .

While the indicator light for the "+/-" button is still on, alter the oven temperature.



- Select the highest temperature with the "+" button.

The timer can also be used to set the finish time.

Ensure the room is well ventilated during this process.

Description of the oven systems

Fan Heat

This system works by the circulation of heated air.

A fan situated on the back wall of the oven sucks in the air, heats it over a ring element and blows the heated air through the carefully spaced openings in the rear panel of the oven, enabling approx. 20°C lower temperatures to be used than with the Conventional heating system.

The oven does not usually need to be pre-heated as the heated air reaches the food straight away.

Exception: Pre-heating may be necessary for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

Using the fan heating system you can bake and roast on different levels at the same time.

If a temperature of at least 140°C is selected, the "rapid heat-up" feature is activated automatically.

The "Top Heat" heating element switches in to heat the appliance up more rapidly. This saves energy.

Food which browns quickly should not be placed at the top of the oven when rapid heat up is being used.

Auto Roast

The oven heats initially to a high temperature which seals the meat to keep it succulent and tasty.

As soon as the high temperature has been reached, the oven temperature is automatically returned to the pre-selected setting.

If a temperature of at least 140°C is selected, the "rapid heat-up" feature is activated automatically.

The "Top Heat" heating element switches in to heat the appliance up more rapidly. This saves energy.

Conventional heating

With this conventional method of heating, radiant heat is directed on the food from above and below. It is useful where a fairly long cooking time is required and a deep colour and good rise are needed.

It is usually necessary to pre-heat the oven when using this method.

If a temperature of at least 150°C is selected, the "rapid heat-up" feature is activated automatically.

The fan and its heating element switch in to heat the appliance up more rapidly. This saves energy.

More practical advice about these cooking functions is given in the "Baking", "Roasting" and "Grilling" sections of this book and in the Miele cookbook supplied with this oven.

Description of the oven systems

Defrost

Defrost can be operated without heating, or at a temperature of up to 50°C. When the defrost system is used without heating the air is circulated by the fan at room temperature.

Intensive bake

This method combines "Fan Heat" with heat from the lower heating element, and is particularly useful for dishes that require a moist topping and crisp base like pizza and quiche lorraine.

Fan grill

Pre-heat the grill for at least 5 minutes with the oven door closed, before grilling.

The hot air from the grill is distributed over the food by the fan on the rear wall of the oven. This enables a lower temperature to be selected than for conventional grilling.

The grill element is thermostatically controlled and at times during grilling will not glow red. This is quite normal.

Grill 1

Pre-heat the grill for at least 5 minutes with the oven door closed, before grilling.

The inner part of the upper heating element acts as the grill. This will glow red for a few minutes after being switched on, and it is then ready for use. Use the Grill 1 setting for small quantities.

The grill element is thermostatically controlled and at times during grilling will not glow red. This is quite normal.

Grill 2

Pre-heat the grill for at least 5 minutes with the oven door closed, before grilling.

This method is particularly good for grilling large quantities of food using the grill pan to its full extent.

The entire upper heating element acts as the grill.

The inner part of the grill will glow red a few minutes after being switched on.

The outer part of the grill will remain noticeably darker, but will still produce the heat necessary to grill.

The grill element is thermostatically controlled and at times during grilling will not glow red. This is quite normal.

Cleaning (Pyrolytic)

In this mode the oven cleans itself.

The oven is heated up, and any residual soiling in the oven interior is removed by the high temperatures. After the cleaning process any pyrolytic debris (e.g. ash) can be easily wiped out.

More practical advice about these cooking functions is given in the "Baking", "Roasting" and "Grilling" sections of this book and in the Miele cookbook supplied with this oven.

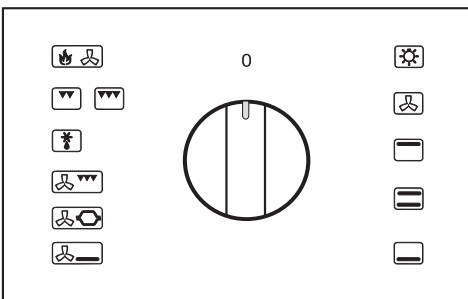
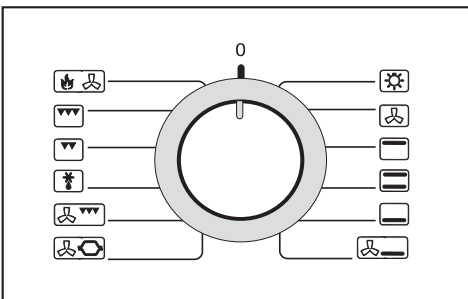
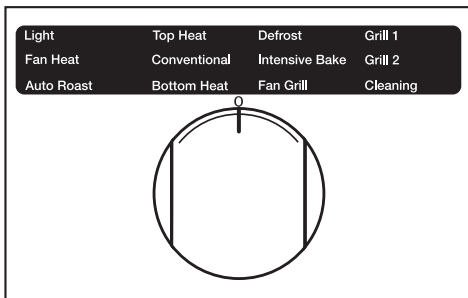
Oven - use

Controls

The oven controls consist of the oven function selector and pushbuttons.

Function selector

(depending on the model)



The function selector can be turned clockwise or anti-clockwise.

Push buttons

With the push buttons you can:



– change the **oven temperature**.



– change the **core temperature**, if the roast probe is used.



– activate the **minute minder**.

Each push button has a matching symbol in the oven display.



All entries and alterations to temperature and time are made using the "+" or "-" **buttons**.

Temperatures / times can be entered in stages (short pushes on the button) and quickly (hold button down).

In this way the following alterations can be made

- oven temperature in 5°C stages
- core temperature in 1°C stages
- minute minder in 1 min. stages.

If one of the buttons (🔥, 🍖, 🔔) is pressed the **indicator light between the "+" and "-" buttons** lights up.
















Times / temperatures can only be entered or altered when this light is on,

Each press on the "+/-" button or one of the other buttons gives more time for data input.

When the indicator light goes out, the data input or alteration has been registered.

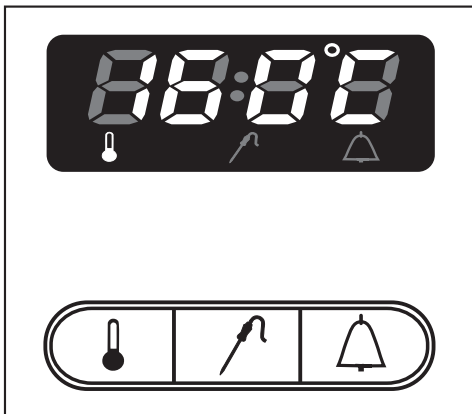
Selecting an oven setting

- Light 
Turns on the oven light independently.
H 390: All oven functions are displayed as soon as the function selector is switched to "Light ".
- Fan Heat 
For baking or roasting on several levels at the same time.
- Top heat 
For browning dishes, finishing dishes with a cheese topping.
- Conventional 
Top and bottom heat together, for long, slow baking of traditional recipes, e.g. fruit cake, casseroles.
- Bottom heat 
Use this setting towards the end of baking, to reheat or brown the base of a cake, quiche or pizza.
- Auto Roast 
Initial high temperature to seal meat followed by normal roasting temperature.
Not suitable for baking, except for baking freshly prepared wholemeal or rye doughs, (not packet mixes).
- Defrost 
For gentle defrosting of deep frozen foods.
- Intensive Bake 
For recipes which require a moist topping, and a crisp base, e.g. pizzas and quiche lorraine, German style open fruit cakes and cheese-cake.
Not suitable for roasting or shallow baking, (the base will brown too much).
- Fan Grill 
Ideal for grilling thicker items such as stuffed meat, kebabs and pieces of poultry etc. Grill with the oven door closed.
- Grill 1 
For grilling flat items, small quantities, and for browning small round dishes. Grill with the oven door closed.
- Grill 2 
For grilling flat items, large quantities, and for browning larger dishes. Grill with the oven door closed.
- Cleaning (Pyrolytic) 
For easy cleaning of the oven interior.

Oven - use

Selecting a temperature

Recommended temperature



As soon as a heating system is selected, the **recommended temperature** for that system appears in the oven display and the oven heating comes on.

The following temperatures are set at the factory:

Fan Heat	160°C
Auto Roast*	160°C
Top Heat	190°C
Conventional	190°C
Bottom Heat	190°C
Defrost	no temperature given
Intensive Bake	170°C
Fan Grill	200°C
Grill 1 (small)	240°C
Grill 2 (large)	240°C

* the initial boosted temperature is approx. 230°C, continuation temperature 160°C

If you wish to retain the temperature suggested by the system, this will be automatically adopted when the indicator light in the "+/-" button goes out and the oven starts heating up.

The **actual temperature** in the oven is then displayed.

The increase of temperature can be followed in the display.

If the oven door is opened, or a lower temperature set, the decrease is shown in 1° steps.

Altering the temperature

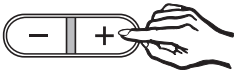
If the temperature recommended by the system is not suitable, it can be altered according to oven function within the following range:

Fan Heat	30-250°C
Auto Roast	100-230°C
Top Heat	30-250°C
Conventional	30-280°C
Bottom Heat	100-250°C
Defrost	30-50°C
Intensive bake	50-250°C
Fan grill	50-260°C
Grill 1 (small)	200-300°C
Grill 2 (large)	200-300°C

In order to do this:



- Press the "🌡️" button.



- Enter the required temperature with the "+/-" button, when the light between the two buttons is lit up.

Entering your own recommended temperature

If you frequently work with a temperature which differs from the factory recommended one, it is also possible to enter your own recommended temperature. (Exception: Defrost).

This saves changing the temperature each time you use the setting.

Proceed as follows:

- Use the function selector to choose the function which is to be given a different temperature.

The factory recommended temperature appears in the display.

- Now, immediately while the indicator light in the "+/-" button is lit, use the "+" or "-" button to enter the different temperature required.
- To save in memory press the "🌡️" button until the audible tone is heard.

Your own recommended temperature is now stored in memory.

Next time this oven function is selected, the stored recommended temperature appears.

After a power cut, any individually programmed temperatures are lost and must be re-entered.

Oven - use

Using the oven

- Place food to be cooked on an appropriate runner height in the oven.
- Turn oven function selector to the required function.

The following will light up:

- recommended temperature in the oven display,
- the indicator light for the "+/-" button.

If you wish to alter the temperature from the recommended temperature:

- Press the "↓" button.
- Using the "+/-" button enter the desired temperature.

The oven will start to heat up as soon as the indicator light for the "+/-" button goes out.

Heating is automatically interrupted as soon as the oven door is opened. This operates the **door contact switch** which switches off the heating systems. When "Fan Heat" is being used, the fan is also switched off.

You can also delay the start of cooking processes; see "Programming cooking time automatically".

The cooling fan will continue for a while after switching the oven off.

Pre-heating the oven

Pre-heating is only necessary in a few cases e.g.:

With "Fan Heat" :

- Pre-heat for foods which cook in less than 20 minutes and for foods such

as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

With "Conventional heat" :

- Pre-heat the oven where a fairly long cooking time is required and a deep colour and good rise are needed.

With Grill 1 and Grill 2:

- Pre-heat the grill for at least 5 minutes with the oven door closed before placing the food under the grill.

To pre-heat

- Turn the function selector to the required function.
- Select the required temperature.
- When the required temperature has been reached put the food into the oven.

Cancelling a process / switching off the oven

- Turn the oven function selector to "0"

The oven is switched off:

all processes / symbol displays are cancelled.

Exceptions:

- If the roast probe is being used, the symbol "⌘" is lit.
- If a minute minder time has been entered, the "Δ" symbol is lit and the display shows the time counting down.

Rapid heat-up

With the "Fan Heat " , "Auto Roast " and "Conventional " heating systems, "rapid heat-up" is switched on automatically if the temperature required is

- at least 140°C with "Fan Heat " and "Auto Roast ".
- at least 150°C with "Conventional ".

The rotating "C" beside the required temperature shows that "rapid heat-up" is switched on.

During the heat-up phase, the "Fan Heat" heating element and the fan as well as the "Top Heat" heating element come on simultaneously to heat up the oven as rapidly as possible. This saves energy.

As soon as the required temperature is reached, the extra heating element is switched off.

Once the required temperature is reached, the extra heating element does not switch on again even if the temperature is later increased.

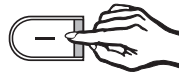
Exception: if the temperature is increased before the required temperature is reached, "rapid heat-up" remains switched on.

To switch off "rapid heat-up"

For some dishes it may be desirable to switch off "rapid heat-up" (biscuits, small cakes).

- Select the oven system and temperature for the cooking process.

As soon as the actual temperature appears in the display, "rapid heat-up" can be switched off.



- Press the "-" button and hold until the "C" in the display stops rotating.

"Rapid heat-up" is now switched off for this particular cooking process.

"Rapid heat-up" is available for the next programme once the oven function selector has been turned to "0" at the end of the programme.

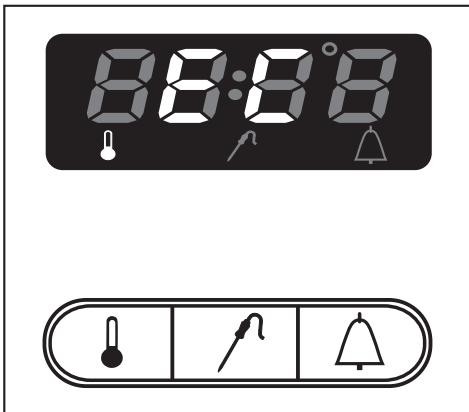
"Rapid heat-up" can be permanently switched off if you do not want it (see section on "Altering oven settings, Programmable function 06").

Oven - use

Energy-save function

If you are programming a cooking process using the automatic timer, or if you are cooking with the roast probe, the residual heat is automatically used to save energy.

Shortly before the end of the cooking time the oven heating switches off.



The letters "EC" in the display field indicate that the energy-save function is in operation.

The residual heat in the oven is sufficient to complete the cooking process.

The cooling fan continues to run, as does the hot air fan if a "fan" setting is being used.

Oven lighting

When the oven is in operation the oven lighting goes out approx. 15 seconds after pressing the last button, to save electricity.

- To switch the lighting back on for a short time, press one of the buttons.

The oven lighting comes on automatically when an oven function has been selected and the oven door is opened.

If preferred, you can programme the oven lighting to stay on for the duration of the cooking programme, (see "Altering oven settings").

Night dimming

Between the hours of 22:00 and 6:00 the lighting in the clock / timer display is dimmed automatically to give a slight energy saving.

Setting the minute minder

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs. (It cannot be used to switch the oven off at the end of a set time).

You can set the minute minder at the same time as another programme, e.g. as a reminder to baste your roast or add seasoning etc.

To enter / to change a time:

(1 min. - 23 hrs. 59 mins.)



- Press the "△" button.



- Enter the required time in hours and minutes with the "+" button.

When the "+/-" button indicator light goes out, the time set starts counting down in minutes.

If the oven is being used at the same time, the minute minder time period only shows for a short time. Then the oven or roast probe core temperature shows again in the display. The "△" symbol continues to be visible as a reminder that the minute minder is working.

At the end of the set time:

- an audible tone sounds for approx. 5 seconds.
- At the same time the "△" symbol flashes for approx. 1 minute.

The audible tone and the flashing symbol can be cancelled at any time by pressing the "△" button.

To cancel the minute minder:



- Press the "△" button.





- Use the "-" button to set the time to "0:00".

Altering oven settings

Some of the standard oven settings (which are set at the factory) have an alternative which you can select if required. Each of these settings has an identification number which is followed by :0 or :1. Please consult the Chart for the different options.

Proceed as follows:

- Turn the oven function selector to "0".
- Open the oven door fully.
- Turn the oven function selector to the "Light  position.
- Press the " button.

"01:0" or the most recently altered setting appears in the oven display.


- Use the "+/-" button to call up the identification number of the setting required, (see chart).

Please note:


Identification number 02 may appear in the display but has no function.

If the identification number is followed by **:0** the factory setting is active.

If the identification number is followed by **:1** the alternative setting is active.

- Press the " button to toggle between the standard and alternative settings.


Note: Function 08:

Depending on model, the clock can be put back by one hour or up to 4 hours by pressing the " button several times. See chart for details.







If you wish to alter more than one setting, you can do so now before saving your changes in memory.

- To save your settings in memory turn the oven function selector to the "0" position.

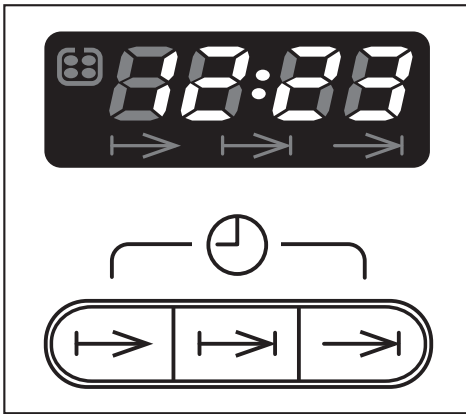
Altering oven settings

Standard setting (as delivered)	Alternative
01:0 The oven function and temperature can be changed at any time.	01:1 The locking function for the oven is activated: after oven function and temperature have been chosen, and the indicator light in the "+/-" button has gone out, the oven function set can no longer be altered. The target temperature can only be lowered. Oven function, target temperature, and any automatic cooking time programming can only be altered after the oven function selector has been turned back to the "Light  or "0" position.
03:0 The oven lighting comes on, as soon as an oven function has been selected.	03:1 The oven lighting comes on automatically as soon as the oven door is opened, even when the function selector is set at "0". This is useful, e.g. for cleaning.
04:0 The temperature is displayed in °C. The clock/timer has a 24-hour display.	04:1 The temperature is displayed in °F. The clock/timer has a 12-hour display.
05:0 To save energy, the oven light switches off after approx. 15 seconds when the oven is in operation. It can be switched back on again for a short time if required by pushing any button.	05:1 The oven lighting stays on for the whole time when the oven is in operation.

Altering oven settings

Standard setting (as delivered)	Alternative
<p>06:0 Rapid heat-up is on; during the heat-up phase of the "Fan Heat " , "Auto Roast " and "Conventional " heating systems, the Fan Heat heating element and the fan as well as the Top Heat heating element are switched on at the same time to heat the appliance as rapidly as possible. This saves energy.</p>	<p>06:1 "Rapid heat-up" is off.</p>
<p>07:0 The time of day originally entered appears in the time display.</p>	<p>07:1 The time is advanced by 1 hr.</p>
<p>08:0 Depending on model</p> <ul style="list-style-type: none"> – the time of day originally entered appears in the display when the  button is pressed once. – the time of day originally entered appears in the display only when "0" is reached after pressing the "" several times. 	<p>08:1 Depending on model</p> <ul style="list-style-type: none"> – the time of day is put back 1 hour. – the time of day can be put back up to 4 hours by pressing the "" button several times. This function is required in the USA when a radio controlled clock is fitted, to take account of the various times zones.
<p>09:0 An audible tone sounds at the end of a cooking process (also applies to the Miele INFO CONTROL unit if present).</p>	<p>09:1 The audible tone at the end of a cooking process is switched off (also applies to the Miele INFO CONTROL unit if present).</p>

Functions

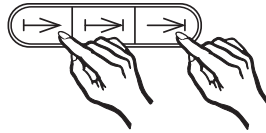


The timer can:

- show the time of day,
- switch the oven (and separately, where applicable, the hob front cooking zones) off, or on and off automatically.

Push buttons

With the push buttons you can:



- set the **time of day**.



- enter the **start** of a cooking process.



- enter the **duration** of a cooking process.



- enter the **end** of a cooking process.

A corresponding symbol for each push button appears in the display when appropriate.

The **symbol** lights up when an oven function has been selected, (or a hob zone control switched on), and the relevant button pressed in.

Timer - use



All data input or alteration is done with the **"+" or "-" button**.

Changes to the start, duration or end of cooking time, or time of day are effected in 1 minute steps.

As soon as one of the (I→, I→I, →I) buttons is operated, the **indicator light between the "+" and "-" buttons lights up**.



While the indicator light at the centre of the "+/-" button is still on, a time can be entered or altered.

Each press on the "+" or "-" button or one of the other buttons gives more time for data input.

When the indicator light goes out the data input or alteration has been registered.

Timer display field

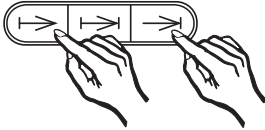
Symbols that appear in the timer display field:

- the symbols for the oven time entered, when the oven is being programmed.
- on "E" model cookers the relevant zone symbol when the hob is being programmed:
 - "☐" front left hob zone
 - "☐" front right hob zone
 - "☐" both front hob zones.

Time of day

(24 hour display)

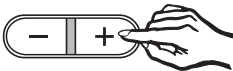
When the appliance is first connected to the power supply, or after a power cut "12:00" and the symbols "I→" and "→I" flash in the display.



- Press buttons "I→" and "→I" at the same time.

The following light up:

- "12:00" in the display
- the indicator light for the "+/-" button.



- While the indicator light between the "+" and "-" button is lit, the time of day can be entered in hours:minutes using the "+" or "-" button.

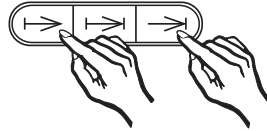
When the indicator light for the "+/-" button goes out, the time of day has been set and the display will change at one-minute intervals. The colon flashes.

If a process has been pre-programmed, the time of day cannot be altered or cancelled.

The programmable functions 07 and 08 can be used to adjust the time from winter to summer time and vice versa (see section on "Altering oven settings").

To remove the time of day from the display

The time of day display can be

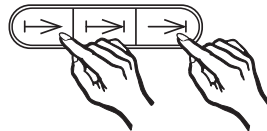


switched off to save energy.

- Press buttons "I→" and "→I" together twice in succession.

The time of day continues to run unseen.

If a process has been pre-programmed, the time of day display cannot be switched off.



To bring back the visible time display

- Press buttons "I→" and "→I" together once.

Timer - use

Programming cooking time

With the timer it is possible for the oven and both the front hob cooking zones to be switched off automatically, or set to come on at a later time and then also be switched off.

The oven, the left and right front hob cooking zones can be programmed independently of each other.

Programming cooking time in the oven

If a **cooking process is pre-selected**, the symbol "🕒" is displayed in the oven display and the time of day and the symbols for the time entered (⏸, ⏹, ⏺) are displayed in the clock/timer display.

During a process the actual temperature is shown in the oven display. The time of day continues to be shown in the clock / timer display.

Shortly before the end of cooking time the oven heating switches off automatically.

The **Energy-save function** (as described under "Ovens - Use") comes into action. "EC" now appears in the oven display instead of the actual oven temperature.

The oven temperature will switch on again if:

- the oven temperature is altered.
- the cooking time is lengthened significantly.

At the end of cooking time

- an audible tone sounds for approx. 5 seconds,
- the "→" symbol flashes at the same time.

Both the audible tone and the visual display can be cancelled by:

- Pressing the "→" button. If the food is not cooked to your taste, a new cooking time can be entered.
- Turning the oven function selector to "0".

If the audible tone is not switched off it will continue to sound at 5 minute intervals as a reminder that cooking has finished. This **reminder** continues for up to an hour.

The cooling fan will continue for a while after switching the oven off.

Programming hob zone cooking times

Please note it is not possible to use this programme for hobs which have the KSE 200 control unit.

A symbol in the display shows which hob zone is being programmed.

- ☐ = front left zone
- ☐ = front right zone
- ☐ = both front zones

Make sure the correct symbol is showing in the display before programming in times.

When a **cooking process has been pre-selected** the hob zone symbol flashes, and the time of day is displayed. The hob control light goes out.

When the **process starts running**, the symbol for the chosen hob zone lights up.

At the end of cooking time

- the hob switches off automatically,
- an audible tone sounds for approx. 5 seconds.
- The symbol for the selected hob zone and the symbol "→I" flash. The symbol "→I" does not flash when a cooking end time is entered for the oven.

Both the audible tone and the visual display can be cancelled by:

- Pressing the "→I" button.
To use the oven again, the hob zone selector switch must first of all be turned to "0".
- Turning the hob zone selector switch to "0".

If the audible tone is not switched off, as described earlier, it will repeat at 5 minute intervals as a reminder that the end time has been reached. This **reminder** continues for up to an hour.

To end a cooking time automatically

- Turn the oven function selector or the hob zone control to the required setting.

Heating up begins.

- Press the "→I" button.

The heating is switched off, and "0:00" appears in the display field.

- Use the "+" button to enter the required cooking time in hours:minutes. (1 min. - 23 hours 59 mins).

The cooking process starts as soon as the indicator light on the "+/-" button goes out.

The end of cooking time is automatically calculated from the time entered.

Timer - use

To switch a cooking process on and off automatically

You can delay either the end or the beginning of the cooking process.

To enter duration of cooking and end time:

- Turn the oven function selector or the hob zone control to the required setting.

First enter the cooking time:

- Press the "I→" button.

"0:00" appears in the display.

- Use the "+" button to enter the cooking time in hours:minutes. (1 min. - 23 hours 59 mins).

Now set the end of cooking time:

- Press button "→I".

The time of day plus the entered cooking time appear in the display.

- Set the end of cooking time with the "+" button.

First the time of day will appear.

Enter the start time and the duration

- Turn the oven function selector or the hob zone control to the required setting.

First enter start of cooking time:

- Press the "I→" button.

"0:00" appears in the display.

- Use the "+" button to set the time to start cooking.

First the time of day appears.

Now enter the cooking time:

- Press the "I→" button.

"0:00" appears in the display.

- Use the "+" button to enter the required cooking time in hours:minutes.

If only a start of cooking time is programmed, the oven / hob zone will start straight away.

Exception: When cooking with the roast probe the oven does not start straight away.

Please note the following

In addition to the options given, you can also enter the beginning and end, or just the end, using the appropriate buttons.

For baking do not delay the start too long. Cake mixtures will dry out and the raising agent will work less effectively.

Checking, altering and cancelling times entered

Times which have been entered for a process can be called up at any time. Press the relevant button for the time you wish to check, alter or cancel.

If times are programmed for several processes, (e.g. the oven and each front cooking zone) each process can be seen by pressing briefly more than once on the relevant button.

The number of times to press the button depends on the number of programme steps entered:

Press once and the time entered for the oven appears.

Press twice and the time entered for the front left hob zone appears. This is indicated by the "☐" symbol.

Press 3 times and the time entered for the front right hob zone appears. This is indicated by the symbol "☐☐".

To check

- Press the button for the time to be checked.

"1→"

The start time of the cooking process appears. This goes out as soon as the process begins.

"1→"

The display shows the duration of cooking time, or the time left if the programme has started.

"→"

The end time for the cooking process appears.

To change

- Press the relevant button.

The indicator light in the "+/-" button lights up.

- Use the "+/-" button to enter the time you require.

The "+/-" button indicator light goes out when the newly selected time has been accepted. The time of day appears in the display.

Please note the following:

If a button is pressed, where the time was not entered, but calculated automatically by the system, the indicator light in the centre of the "+/-" button does not come on.

This time cannot be altered.

Cancelling the time

To cancel, press the appropriate button and use the "-" button to set the time to "0:00".

Cancelling a cooking time also cancels the beginning and end of cooking and vice versa.




To cancel a programmed processes

Turn the oven function selector or the hob zone control(s) to "0".

If there is a power cut all programmes entered will be deleted.

Baking

The following settings are recommended for baking:

- Fan Heat 
- Intensive Bake 
- Conventional 

Bakeware

For the best baking results make sure that you chose bakeware in a **material** suitable for the particular heating system.

"Fan Heat ", "Intensive baking

Most types of heat-resistant tins or dishes are suitable, including thin-walled and bright, non-reflective metal tins. Place the tin or dish on the baking tray in the oven, with the sloping edge towards the door.

"Conventional

The following baking tins give an evenly browned result:
Dark metal, aluminium or enamel tins with a matt finish are preferable. Heat resistant glass dishes can also be used. Avoid bright, shiny metal tins. These reflect heat which means that the heat does not penetrate to the food effectively and will result in uneven or poor browning. In some cases the cakes might not cook properly. Place the tin or dish directly on the non-tip rack in the oven. Use one shelf position only.



Fan Heat

Several levels can be used at the same time for baking. The recommended positions are:

- 1 tray = 1st runner from the bottom
- 2 trays = 1st and 3rd runners from the bottom
- 3 trays = 1st, 2nd and 4th runners from the bottom.

If baking on three levels place tins on the grill pan on the 1st runner position and on baking trays on the other runner levels.

Remember to remove the roasting filter from in front of the fan opening. Otherwise the baking time will be longer and results uneven.

With Fan Heat  **approx. 20 °C lower baking temperatures** are needed than with the Conventional  setting.

Intensive baking

Remember to remove the roasting filter from in front of the fan opening. Otherwise the baking time will be longer.

This method of heating is particularly useful for:

- dishes that require a moist topping and crisp base, such as pizzas and quiche lorraine, or where the base has not been pre-baked.

Place the tin or dish on the baking tray on the 1st runner from the bottom only.

Conventional

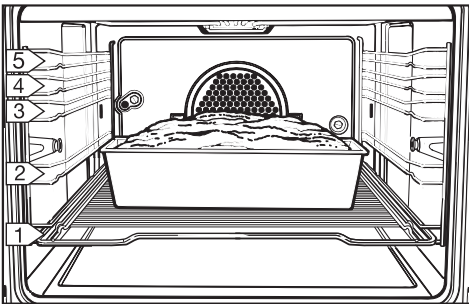
Only one shelf should be used for this function. If more than one shelf position is needed use Fan heat instead.

This function is particularly good for rich fruit cakes, pastries and breads where a fairly long cooking time is required and a deep colour and good rise are needed.

It is usually necessary to pre-heat the oven when using this method.

Place tins on the wire rack on **runner level 2 or 3** so that they are centrally positioned in the oven.

General notes



Place **rectangular tins** in the oven as shown in the illustration.

Bake **larger deep-frozen items such as pizzas** on baking paper on the rack itself or in the pizza pan (see "Extra accessories"). Placing them on the baking tray or in the grill pan can cause the metal to distort. This distortion would increase with subsequent use.

Deep frozen foods such as oven chips

or potato croquettes can be cooked on the baking tray or grill pan.

When baking cakes with **fresh fruit toppings** and **tall sponge cakes** place the tin in the grill pan to catch any spillages and keep the oven cleaner.

When baking anything with a **high salt content** (such as pretzels) these must be placed on baking parchment. High concentrations of salt can damage PerfectClean surfaces.

The Baking Chart and the Miele Cookbook give suggestions for temperature, runner heights and times.

For even browning –

- Select the **runner height** according to the recipe and the setting chosen.
- Just before the end of baking time test to see if the cake is done.


Insert a metal or wooden skewer into the centre.

If it comes out clean, without dough or crumbs sticking to it, the cake is ready.



Always remove all trays and racks not being used when using the oven to get the best results and to keep cleaning of the trays to a minimum.

The cooling fan will continue for a while after switching the oven off.

Baking chart



	Fan Heat 		
	Temperature in °C	rec. runner from bottom	Time in mins.
Creamed mixture			
Madeira cake	150 – 170	1	50 – 60
Rich fruit cake	–	–	–
Victoria sandwich (tin)	160 – 170	1	20 – 25
Fudge brownies (tray)	160 – 170	1	25 – 30
Date and walnut cake	–	–	–
Cookies	150 – 170	1, 3	15 – 20
Small cakes ^{1) 3)}	150 – 170	1, 2, 4	20 – 25
Whisked mixture			
Souffle ^{1) 3)}	180 – 190	2	25 – 30
Flan base ^{1) 3)}	160 – 180	1	20 – 25
Swiss roll ^{1) 3)}	160 – 180	1	20 – 25
Rubbed-in mixture			
Sweet pastry base	150 – 170	1	20 – 25
Scones	200 – 210	1, 3	20 – 25
Crumble	170	1	30 – 35
Teabread ¹⁾	160 – 180	1	60 – 115
Shortbread	160	1	20
Apple pie ¹⁾	150 – 170	1	55 – 75
Savoury pastry ²⁾	190 – 210	1	25 – 35
Savoury quiche	–	–	–
Pear and almond flan	–	–	–
Baked cheesecake	–	–	–
Yeast mixtures			
Wholemeal rolls	–	–	–
Lardy cake	–	–	–
Stollen	150 – 170	1	45 – 65
White bread	160 – 180	1	40 – 50
Wholemeal bread ¹⁾	190 – 210	1	60 – 70
Pizza (tray) ^{1) 3)}	170 – 190	1	40 – 50
Hot cross buns	170	1, 3	20 – 25
Choux pastry ^{1) 3)}			
Eclairs	160 – 180	1, 3	30 – 40
Flaky pastry ¹⁾			
	170 – 190	1, 3	20 – 25
Meringues ¹⁾			
Macaroons	120 – 140	1, 2, 4	30 – 50
Meringues	60 – 70	1	3 – 4 hours

1) Pre-heat the oven when using "Conventional  heat.

2) Pre-heat the oven when using "Fan Heat  and "Conventional  heat.

3) Switch off "rapid heat-up".

Baking chart

Conventional heat 			Intensive baking 		
Temperature in °C	rec. runner from bottom	Time in mins.	Temperature in °C	rec. runner from bottom	Time in mins.
160 – 180	2	50 – 60	–	–	–
130 – 150	2	100 – 140	–	–	–
–	–	–	–	–	–
–	–	–	–	–	–
160	2	105 – 120	–	–	–
–	–	–	–	–	–
180 – 200	2	12 – 15	–	–	–
190	2	20 – 25	–	–	–
180 – 200	2	15 – 20	–	–	–
190 – 210	2 or 3	15 – 20	–	–	–
180 – 200	2 or 3	15 – 20	–	–	–
200 – 210	2 or 3	20 – 25	–	–	–
170 – 180	2 or 3	30 – 35	–	–	–
160 – 180	2	60 – 115	–	–	–
–	–	–	–	–	–
180 – 200	1	55 – 75	–	–	–
230 – 250	2 or 3	25 – 35	–	–	–
–	–	–	170 – 190	1	20 – 25
–	–	–	160 – 170	1	25 – 30
–	–	–	150 – 160	1	60
200 – 220	2 or 3	20 – 25	–	–	–
200 – 220	2	25 – 35	–	–	–
170 – 190	2 or 3	45 – 65	–	–	–
190 – 210	2 or 3	40 – 50	–	–	–
210 – 230	2 or 3	60 – 70	–	–	–
190 – 210	2 or 3	40 – 50	170 – 190	1	20 – 25
170 – 190	2 or 3	20 – 25	–	–	–
190 – 210	2 or 3	25 – 35	–	–	–
200 – 220	2 or 3	15 – 20	–	–	–
130 – 150	2	30 – 50	–	–	–
–	–	–	–	–	–

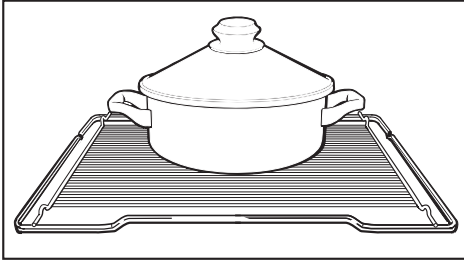
The information given in this chart is intended only as a guide. See the cook book supplied with your oven for further details.

Roasting

We recommend the following settings for roasting in the oven:

- Auto Roast 
- Conventional 

Roasting in a covered pot



- This ensures that sufficient stock remains for making gravy.
- The oven stays cleaner, too.

Roasting pots with a lid made from earthenware, cast iron, ovenproof china or glass and roasting foil are all suitable. Make sure any lids and handles are heat-resistant.

Season the meat and place in the pot. Add some knobs of butter or margarine or a little oil or cooking fat. Add about 1/8 litre of water when roasting a big lean joint of meat (2-3 kg) or roasting poultry with a high fat content.

Place the covered pot on the rack into a cold oven.

Exception: Pre-heat the oven to the temperature suggested when roasting beef and beef fillet.

Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time


if a more intensive browning effect is desired.


Open roasting

Auto roast :

When roasting on the rack or in an open tin make sure the roasting filter is fitted in front of the fan in the back of the oven before starting.

Use **shelf position 1** for roasting.

Exception: With conventional  use runner level 2 for poultry, meat or fish weighing up to 1 kg.

The "**Auto roast** 

" system uses an approximately 20 °C lower **roasting temperature** than the "Conventional" heating system.

When roasting on the rack place the rack and anti-splash tray over the grill pan and push them in together.

Season the meat and place in the grill pan.

Calculating the roasting time

The traditional British method is to allow 15 to 20 minutes to the lb, according to type of meat, plus approx. 20 minutes, adjusting length of time as roasting proceeds, to obtain the required result.

Temperature

See the **Roasting chart** for suggested **temperatures**.

Do not select a higher temperature than that advised. The meat will become brown, but will not be cooked properly inside.

Do not roast deep frozen meat. Meat should be thoroughly defrosted before roasting.

After the roasting process is finished

Take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes.

This helps retain juices when the meat is carved.

The cooling fan will continue for a while after switching off the oven.





Roasting with the Roast Probe

Using the roast probe enables the roasting process to be monitored simply and reliably.

The tip of the probe measures the **core temperature** at the centre of the meat continuously.

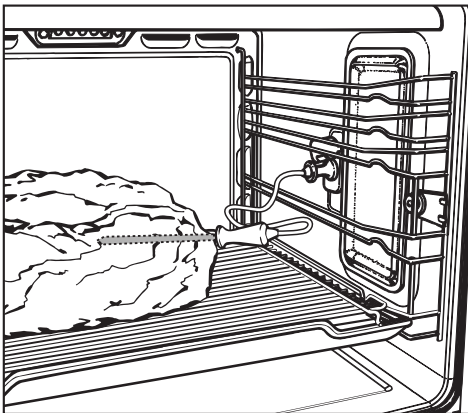
When the pre-selected core temperature is reached, the oven heating is automatically switched off.

The roast probe can be used with the following functions:

- Auto Roast 
- Conventional 
- Fan Heat 
- Fan Grill 

Using the roast probe

- Prepare the meat in the usual way.



- Insert the probe as far as possible into the meat.
The tip of the probe must reach the central area of the meat.

Please note:

You can place the meat in a pot or on the rack.

Roasting bags or aluminium foil may also be used, but only when left open at the ends. Insert the probe through the foil or bag into the centre of the meat.

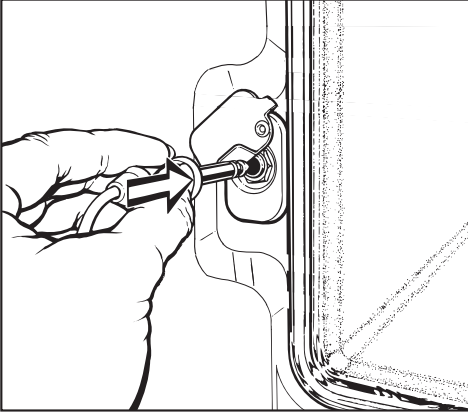
If fat or bone come into contact with the probe, this can lead to the oven being switched off too early. Therefore:

- do not let the probe touch any bones.
- do not insert it into a particularly fatty area of the meat.

If the meat is very heavily marbled with fat, select the highest core temperature given in the roasting chart.

The roast probe should not be used for poultry or game birds as these contain a lot of bone.

Roasting with the Roast Probe



- Insert the plug of the roast probe into the socket until you feel it engage.
- Turn the function selector to the required oven function.

The following light up:

- the **recommended oven temperature** in the oven display,
- the indicator light for the "+/-" button.

The recommended oven temperature can be altered if required with the "+/-" button.

Next, a **food core temperature** of 60°C appears in the oven display, and the indicator light for the "+/-" button is on.

If necessary this food core temperature can be altered with the "+/-" button according to the type of food being cooked, (see "Oven roasting chart" for suitable choice of temperatures) and can be altered within a range of 20°C to 99°C.

To do this:

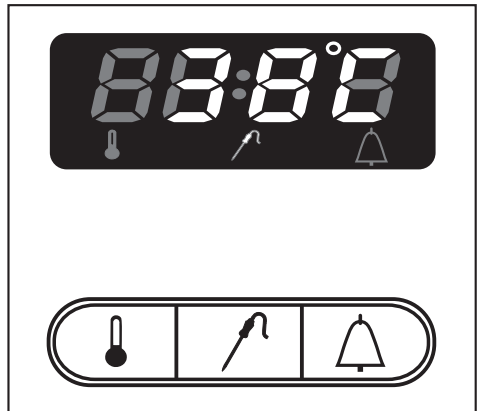


- Press the "↑" button.



- Enter the desired temperature using the "+" or "-" buttons.

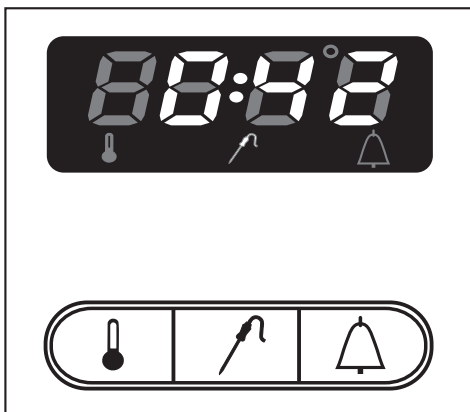
When the light in the "+/-" button goes out – the oven heating switches on.



- the **actual core temperature** appears in the oven display. N.B. The lowest temperature that can be displayed is 20°C, so this will be shown until the roast probe registers 20°C.

Roasting with the Roast Probe

Time left display



After a certain time the estimated **residual time** (i.e. the time left to run), appears in the oven display. The actual core temperature is no longer visible and cannot be called up.

The residual time is calculated from the oven temperature selected, the required core temperature and the pattern of the increasing core temperature.

The residual time figure first shown is an estimate. As the cooking process continues you may see the time left figure increasing. This is due to the electronics checking the core temperature and readjusting the time left. This is quite normal.

If, when the residual time is displayed:

- the oven or core temperature is altered,
- or a different oven function is chosen, this will cancel all the residual time information, and the actual temperature will reappear.

If the oven door is held open for some time, the residual time will be recalculated.

Cooking time is completed automatically.

Shortly before the end of cooking time the oven heating switches off.

The **Energy-save function** (as described under "Oven - use") comes into action. The time left continues to be shown in the display. If the "🔇" button is pressed, "EC" appears.

If the oven temperature is altered or the core temperature increased, the oven heating will switch on again.

Roasting with the Roast Probe

End of cooking time

As soon as the chosen core temperature has been reached

- an audible tone sounds for approx. 5 seconds, and
- the "✓" symbol flashes.

If the audible tone is not cancelled early, it will continue to sound every 5 minutes for an hour as a **reminder** that the process has finished.

The audible tone and the flashing "✓" symbol can be cancelled by:

- pressing the "✓" button.
If the food is not sufficiently cooked, a new core temperature can be entered.
- turning the oven function selector to "0".
Any temperatures entered will also be cancelled.

The cooling fan will continue for a while after switching the oven off.

Please note:

The timer can be used to delay the start of the cooking process.

When finished, cover the meat with aluminium foil and allow to stand for approx. 10 minutes. During this time the core temperature rises another 5 – 10°C.



If the roast probe is left in the food at the end of the cooking process, the oven display will show the core temperature first rising and then sinking.

The **time** taken to roast meat by temperature using the probe is similar to that when cooking by time.



You may need to insert the probe in a different place and start again:

- if the cut of meat was too large (3 kg or more) for the probe to be inserted right to the centre.
- if the meat is not sufficiently roasted when the set temperature is reached.
- If the cut of meat is less than 1 kg the probe cannot be used to gain an accurate result and the time required should be calculated using traditional methods.

Roasting chart

	Rec. runner from bottom	Auto roast  1)		Conventional  1)		Core temp. in °C 3) 1) 5)
		Temp. in °C 2)	Time in mins.	Temp. in °C 2)	Time in mins.	
Beef (approx. 1 kg)	1 4)	180	60 – 80	200	70 – 90	60 – 80
Venison (approx. 1 kg)	1 4)	180	75 – 100	220 – 240	100 – 120	65 – 75
Leg of pork (approx. 1 kg)	1 4)	185	75 – 100	200	100 – 120	80 – 90
Rolled pork (approx. 1 kg)	1 4)	180 – 190	90 – 120	200 – 220	110 – 130	80 – 90
Leg of lamb (approx. 2 kg)	1	180	110 – 130	200	150	80 – 85
Poultry (1 kg)	1 4)	180 – 190	60 – 80	200 – 220	70 – 90	–
Poultry (approx. 2 kg)	1	180 – 190	100 – 110	200 – 220	110 – 120	–
Poultry (approx. 2 kg) stuffed	1	180 – 190	100 – 120	200 – 220	110 – 140	–
Poultry (approx. 4 kg)	1	170 – 180	160 – 180	190 – 210	170 – 190	–
Whole fish (approx. 1.5 kg)	1 4)	160 – 180	35 – 55	200 – 220	35 – 55	–

Unless otherwise stated, the times given are for an oven which has not been pre-heated..

- 1) Fit the roasting filter for roasting.
- 2) If pot roasting set the temperature 20 °C higher.
- 3) Roasting using the core temperature roast probe .
- 4) Use the 2nd runner from the bottom when using "Conventional" .
- 5) Very rare: 60 – 65 °C, medium rare: 65 – 75 °C, medium: 75 – 80 °C, well done 80 °C

**The information given in this chart is intended only as a guide.
See the cookbook supplied with your oven for further details.**

Put the roasting filter in front of the fan grille in the back of the oven.

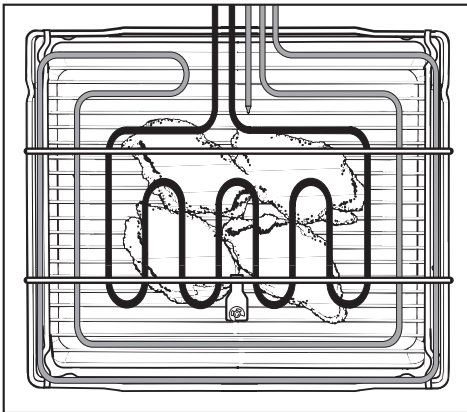
Pre-heat the grill for at least 5 minutes with the oven door shut.

Grilling with the oven door shut saves energy and minimizes cooking smells.

Because the grill is thermostatically controlled it will not glow red all the time. This is normal.

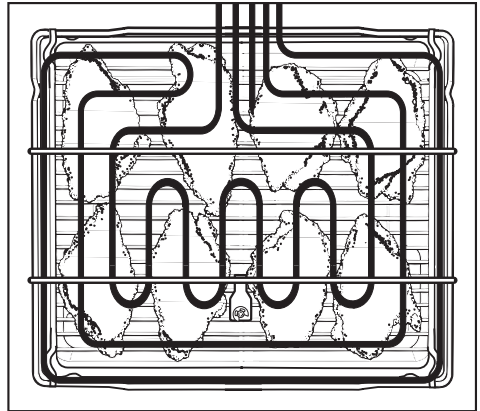
The oven has three grill settings:

Grill 1



For grilling small quantities of thin cuts and for browning small dishes of food. The inner part of the grill element is switched on and glows red.

Grill 2



For grilling large quantities of thin cuts and for browning food in large dishes. The whole of the grill element is switched on. The inner part glows red. The outer part stays darker than the inner part but creates sufficient radiant heat for grilling.

Fan Grill

For grilling larger items, for example, poultry, rolled meat.

The roast probe can also be used to monitor the temperature. See the appropriate section.

The roast probe cannot be used at the same time as the rotisserie. The cable would wind round the rotisserie and be damaged.

Grilling

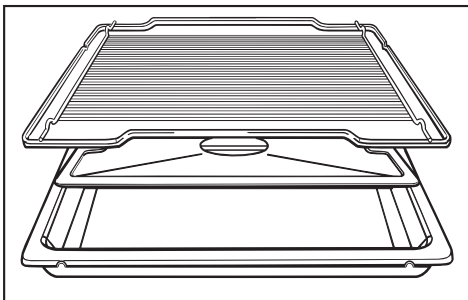
Preparing food for grilling

Clean, wipe and season with pepper and herbs. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil if necessary. Other fats quickly become black or cause the food to smoke.

Clean flat fish and slices of fish in the normal way. To enhance the taste add a little salt or squeeze a little lemon juice over the fish.

Grilling on the rack



- Assemble the grill pan, anti-splash tray and rack as shown.
- Place the food on the rack.
- Turn the oven function selector to the required grill setting.
- Pre-heat the grill for at least 5 mins with the oven door closed.
- Place the grill pan under the grill.

Make sure you insert the grill pan at the appropriate **level** for the height of the food to be grilled:

thin cuts =
level 4 or 5

thicker cuts =
level 3 or 4

It is best to grill food of a similar thickness at the same time so that the **grilling time** for each item does not vary too greatly.

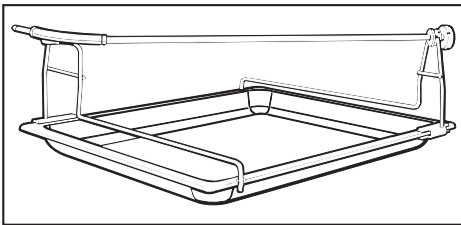
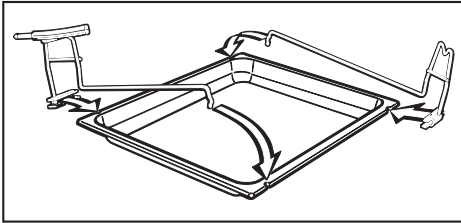
Most items should be turned half way through cooking.

To grill thicker pieces of food more gradually, select an initial high temperature, continue grilling at a lower temperature setting to allow the food to cook through to the centre.

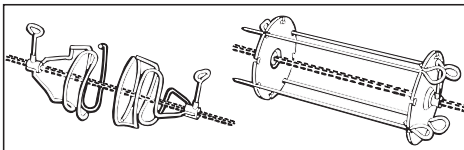
Grilling with the rotisserie

For grilling thicker items such as stuffed meat, poultry, kebabs.

Insert the anti-splash tray in the grill pan and place the roasting filter on the back wall.



- Assemble the **rotisserie** as shown in the grill pan (with anti-splash tray fitted).



Two special accessories for rotisserie grilling, a meat and poultry clamp, and a kebab grilling device are available from your Miele dealer or the Miele Spare Parts Department.

- Turn the oven function selector to the required grill setting.

- Put the grill pan holding the assembled rotisserie in the oven, using the 1st runner from the bottom.

Meat should be balanced in the middle to give even rotation.

The rotisserie fits into the motor slot at the back of the oven.

See the Rotisserie chart for suggested times and temperatures.

Grilling time

Flat pieces of fish and meat usually need about 5-6 minutes a side depending on their texture.

Thicker pieces need longer.

With rolled meat allow approx. 10 minutes per cm diameter.

Useful grilling hints

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon.

- If there is very little resistance to the pressure of the spoon, it is still red on the inside ("rare").
- If there is some resistance, the inside will be pink ("medium").
- If there is great resistance, it is thoroughly cooked through ("well done").

Grill chart

Pre-heat the grill for at least 5 minutes with the door shut before using.

Food to be grilled	Runner from bottom	Grill 1 / Grill 2 ¹⁾		Fan Grill ¹⁾	
		temperature in °C	total grill time in mins. ²⁾	temperature in °C	total grill time in mins. ²⁾
Flat items of food					
Beef steaks	3/4/5	290	3-5	250	5-10
Kebabs	4	260	8-12	240	8-12
Escalope	4/5	290	5-10	240	10-12
Liver	4/5	275	8-12	245	8-12
Burgers	4	210	10-15	200	10-15
Sausages	4	240	8-10	220	10-12
Chops	4	275	12-18	250	10-15
Fish fillet	4/5	250	10-15	220	12-16
Trout / Mackerel	4	275	16-20	220	20-25
Toast	5	240	3-6	220	5-10
Open toasted sandwich	4/5	240	4-6	220	5-7
Tomatoes	4	240	7-10	225	10-12
Bananas	5	240	6-10	225	6-10
Peach halves	2/3	230	6-8	210	6-8
Thicker grilling cuts					
Chicken pieces (approx. 1 kg) ³⁾	2/3	220	50-60	200	50-60
Mixed grill ³⁾	3	260	20-25	230	20-25
Piece of pork, Ø 7 cm (approx. 1 kg) ³⁾	3	240	70-80	200	70-80
Kebabs	3	250	25-35	230	25-35

1) Fit the roasting filter when grilling

2) Turn half way through the grilling time.

3) Grilling on the rack.

The information given in this chart is intended only as a guide. See the cook book supplied with your oven for further details.


Rotisserie Chart

Type of meat	Weight	Grill temperature Grill 2 (☐)	Time
Poultry			
Small chicken	1.1 kg	240°C	30 - 40 mins
Medium chicken	1.3 kg	240°C	45 - 60 mins
Large chicken	1.8 kg	240°C	60 - 70 mins
Marinated chicken portions	700 g	240°C	15 - 20 mins
Chicken leg, Chicken breast	385 g	240°C	15 - 20 mins
Poussin (baby chicken)	450 g	240°C	30 - 35 mins
Duck *(medium bird)	1.6 kg	240°C	60 mins
Beef			
Topside, small joint	0.7 kg	220°C	Rare 30 - 40 mins Medium 45 - 60 mins Well done 60 - 70 mins
Lamb			
Rolled, boned leg	1.3 kg	200°C	Medium 50 - 60 mins Well done 75 - 85 mins
Rolled, boned shoulder	1 kg	200°C	Medium 50 - 60 mins Well done 75 - 80 mins
Shish kebabs	3 skewers	220°C	12-15 mins
Pork			
Boned leg	900 g	240°C	60 - 75 mins
Pork kebabs (1 inch cubes)	for 3 skewers	240°C	15 - 20 mins

NB This chart is intended as a guide only, individual tastes and cuts of meat will vary.

* Care should be taken when using the rotisserie for duck. Because of the fat content, spitting is inevitable and will cause a lot of fat splashes around the oven. Fit the roasting filter in the back of the oven.

Defrosting

- Turn the function selector to "Defrost 

For defrosting meat and delicate food we recommend defrosting at room temperature, i.e. without selecting an oven temperature.

However, an oven temperature of up to 50°C can be selected.

- Where possible remove the packaging and put the food to be defrosted on a baking tray or into a dish.
- All meat and poultry should be fully defrosted before cooking. Do not use the liquids from defrosting.
- When defrosting poultry put it on the rack over the grill pan to catch the defrosted liquid, so that the meat is not lying in this liquid.

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands. Danger of salmonella.

- Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning.

Do not refreeze food once it has thawed.

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen.

Appliance front and control panel

- All external surfaces and controls can be cleaned using warm water with a little washing up liquid applied with a soft sponge or cloth.
- Wipe the surfaces dry using a soft cloth.

E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, Part number 98013530, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals. It can be washed 300 times.

To prevent the risk of scratches and damage to the surface structure of glass, stainless steel and aluminium fronted appliances pay particular attention to the following cleaning instructions.

Glass fronted appliances

The appliance front and controls are susceptible to scratches and abrasion.

Avoid:

- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- oven sprays.

Clean the door handle and the control elements regularly, preferably after each use.

This will help prevent grease or other deposits adhering to surfaces and becoming difficult to remove.

Aluminium fronted appliances

Aluminium is affected by the way that light falls on it, by the surrounding environment and by the angle you observe it from.

Aluminium surfaces and controls may suffer discolouration or damage if acids, alkalis or soiling are left on them for too long. Remove these straight away.

The appliance front and controls are susceptible to scratches and abrasion.

Avoid:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- stainless steel cleaners,
- cleaning agents containing descaling agents,
- dishwasher detergent,
- oven sprays.

Cleaning and care

Stainless steel fronted appliances

The appliance front and controls are susceptible to scratches and abrasion.

Please observe the cleaning instructions for

- stainless steel surfaces,
- stainless steel coloured controls.

Stainless steel surfaces

Stainless steel surfaces can be cleaned using a proprietary non-abrasive cleaning agent designed specifically for use on stainless steel, or with the Miele E-Cloth.

Avoid:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents.

To help prevent re-soiling, a proprietary conditioning agent for stainless steel can also be used.

Apply sparingly with even pressure using a soft cloth following the direction of the grain.

Stainless steel coloured controls

The controls may suffer discolouration or damage if soiling is left on them for too long.

Remove any soiling straight away.

Avoid:

- cleaning agents containing soda, acids or chlorides,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- stainless steel cleaners,
- oven sprays.

If you are unsure about a particular product or need further advice please contact your nearest Miele Sales office. See back page for address.

Accessories

Always remove all accessories, trays and racks which are not being used when using the oven to get the best results and to keep cleaning of the trays to a minimum.

Remove all accessories as well as the runners and any extra accessories such as, for example, the telescopic carriage, from the oven interior before starting the pyrolytic cleaning process. The high temperatures needed for pyrolysis will damage the accessories and cause irreparable damage to the telescopic carriage.

Baking tray, grill pan, rack and side supports

The surfaces of these have been treated with PerfectClean enamelling. See "PerfectClean" for cleaning instructions.

Roasting filter

Clean in a solution of hot water and a little washing up liquid or in the dishwasher.

Note: some dishwasher detergents may cause the surface of the metal filter to discolour. This discolouration will not affect the functioning of the filter in any way.

The filter, unlike other accessories, can be pyrolytically cleaned.

Pyrolytic cleaning can cause permanent discolouration of the filter. However, this will not affect the functioning of the filter in any way.

Roast probe

Wipe with a damp cloth.

Do not put the roast probe into water, or clean it in the dishwasher. This would damage it.

Rotisserie

Clean in a solution of hot water and a little washing up liquid. Stubborn soiling should be soaked first before being removed. If necessary a non-abrasive proprietary stainless steel cleaner may be used.

Cleaning and care

PerfectClean

Before using for the first time remove any stickers from PerfectClean surfaces.

The enamelled surfaces of the baking tray, grill pan, rack and side supports have been treated with a new type of enamelling called "**PerfectClean**".

This surface has very good anti-stick properties which is much easier to keep clean than conventional oven enamel, if cleaned regularly.

Food can be taken off it more easily and soiling from baking and roasting is easier to remove.

The following notes on cleaning and care should ensure that the anti-stick and easy clean properties of PerfectClean last for many years.

PerfectClean surfaces can be treated as you would treat glass. If you are unsure whether a particular cleaning product is suitable for PerfectClean consider whether you could clean a window pane with the product without damaging it.

Food can be sliced or cut up on the PerfectClean surface in the same way as on a baking tray with conventional enamel.

Allow the oven and any accessories to cool down before cleaning. Danger of burning!

Normal soiling

Clean as soon as possible after each use with a dishcloth, soft sponge (such as the Vileda sponge supplied with ovens in the UK) or a soft nylon brush, and a solution of hot water and a little washing up liquid. The longer soiling is left the harder it may become to remove.

Stubborn soiling

Stubborn soiling e.g. from roasting may need to be soaked first with a damp sponge to loosen it and if necessary a scraper suitable for glass surfaces can be used to remove it.

After cleaning rinse thoroughly with clean water. The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

Using oven sprays on very stubborn soiling

Some oven cleaners contain strong alkalines and / or abrasive materials. Because the enamel is designed to be easily cleaned the use of these cleaners is not recommended.

However if you still cannot get the surface clean, an oven cleaner can be used for a couple of minutes only. Do not attempt to use on a hot oven or accessories. Allow the PerfectClean surfaces to cool down to room temperature before applying oven sprays!

Apply a spray oven cleaner to the soiled areas. Leave to take effect for **a couple of minutes only!**

If necessary use a soft sponge (e.g. the Vileda sponge as supplied with the oven), soft nylon brush or a scraper suitable for glass surfaces to loosen the soiling.

Repeat the process if necessary.

After cleaning rinse thoroughly with clean water and then dry thoroughly.

Important

For optimum performance of the PerfectClean enamel it is important to clean the oven and accessories after each use.

The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build-up. In extreme cases cleaning may even become impossible.

The following cause lasting damage to the surface structure and reduce the anti-stick effect and must not be used on PerfectClean surfaces:

- abrasive cleaning agents
- wire wool or metal scourers
- pot scourers
- oven cleaning pads
- sponges and cloths which have previously been used with abrasive cleaning agents.
- oven spray must not be used in a hot oven or left on for too long.
- items coated with PerfectClean enamelling must not be cleaned in a dishwasher.

Note

Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not hot - danger of burning!

Spilt fruit juices may cause lasting discolouration of the surfaces and roasting can cause matt areas to appear. Clean these following the instructions given above and do not try and use force to remove them! This discolouration is permanent but will not affect the efficiency of the enamel.

When baking items with a high salt content (e.g. continental pretzels) place them on baking parchment in the baking tray or grill pan. Sodium deposits can cause lasting discolouration to PerfectClean surfaces.

Cleaning and care

Oven interior (Pyrolytic)

The oven interior is coated with dark **pyrolytic enamel** which facilitates cleaning.

This is a particularly hard enamel with an extremely smooth surface.

Because of its anti-stick properties most debris can easily be removed with a damp cloth. This should be done after each use.

Never use hard brushes, hard sponges, wire wool pads, knives or any other scourer. This may cause damage to the enamel.

Pyrolytic cleaning of the oven interior

During the pyrolytic process the oven is heated to very high temperatures. Any residual soiling is removed by the high temperatures.

As soon as the pyrolytic process is started, the oven door locks automatically after approx. 60 seconds. The lock releases on completion of the pyrolytic process only when the oven temperature has fallen below 280°C.






The duration of the pyrolytic process is adjusted according to the level of soiling of the oven. It can take from a minimum of 2 hours up to a maximum of 3 hours 50 minutes plus a cooling down period.

Remove large pieces of debris from the oven interior before starting the pyrolytic process.

To avoid the risk of damaging the door seals you should wipe them clean before running the pyrolytic cleaning programme.

Remove all accessories including the shelf supports and any extra accessories such as, for example, the telescopic carriage, from the oven interior before starting the pyrolytic cleaning process. The high temperatures needed for pyrolysis will damage the accessories and cause irreparable damage to the telescopic carriage. Make sure nothing is hanging on the door handle e.g. tea towels. Danger of burning!

With the pyrolytic function the front of the oven becomes hotter than with normal use. Do not touch the oven door which may be very hot. Children should be kept well away from the appliance during pyrolytic operation.

- Turn the function selector to "Cleaning (Pyrolytic) ". "PYRO" lights up, and the "" symbol flashes in the oven display.
- Press the "" button.
 - As soon as the "" button is pressed,
 - the "" symbol lights up,
 - the oven door is locked after approx. 60 seconds,
 - the pyrolytic process begins,
 - the catalyser switches itself on.

In the case of severe soiling the pyrolytic process is interrupted. Remove large pieces of debris before starting the pyrolytic process again.

The **end of the pyrolytic process** is shown

- by the "🔥" symbol flashing, and
- by an audible tone

once the oven has cooled to a temperature below 280°C and the door lock has been released.

After the pyrolytic process pyrolytic debris (e.g. ash), which can build up according to the level of soiling, can easily be removed.

Only remove debris when the oven has cooled. Danger of burning!

Most debris can be removed with a damp cloth. Depending on the level of soiling, in certain circumstances a clearly visible film can build up on the oven door, on the panel and under the guard. This can be removed with a shielded blade scraper or a non-abrasive sponge and a mild solution of warm water and washing-up liquid.

Spilt fruit juices may cause lasting discolouration of the surfaces and roasting can cause matt areas to appear. This discolouration is permanent but will not affect the efficiency of the enamel. Do not attempt to remove these marks.

You can **delay the start of the pyrolytic process** for example, to take advantage of cheaper night electricity

tariffs.

In order to do this, start the pyrolytic process and use the "➔" button to delay the start of the process.

As soon as the start delay is taken up,

- "PYRO" goes out in the display
- the "🔥" symbol lights up.

When the pyrolytic process starts, "PYRO" lights up in the display.

The **pyrolytic process is interrupted**,

- if the function selector is turned to the "0" position.
- if another function is selected during the pyrolytic process.
- in the event of a power cut.

The oven door remains locked in the case of an interruption.

The door will only open again when the oven temperature has fallen below 280°C and the function selector has been turned to the "0" position and then to "Light ☒". The "🔥" symbol lights up in the display.

When, after approx. 30 seconds, the "🔥" symbol flashes, the door can be opened.

If the heat-up phase of the pyrolytic process interrupts independently, the error message "F 15" appears in the display.

The door will open only when the oven temperature has fallen below 280 °C and the function selector has been turned to the "0" position and then to "Light ☒".

After approx. 60 seconds the error message goes out and "PYRO" and the "🔥" symbol light up in the display.

When after approx. 30 seconds, the "🔥" symbol flashes, the oven door can be opened.

Cleaning and care

To make cleaning easier you can

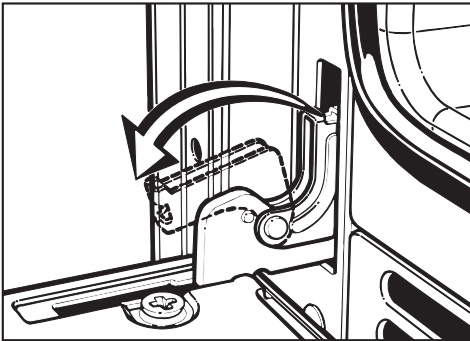
- remove the oven door,
- take out the runners,
- lower the top heating element.

To remove the oven door

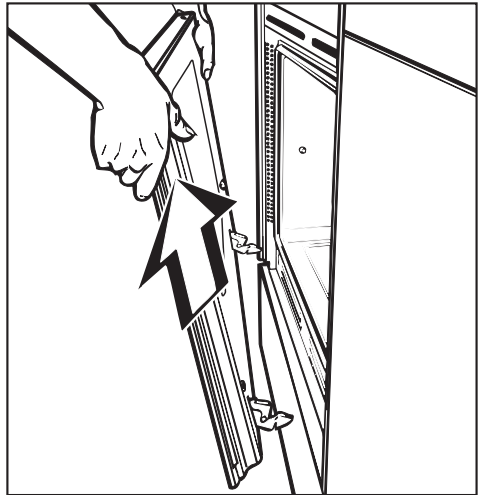
Please note : the oven door is heavy. It should be gripped firmly at the sides when being removed or re-fitted.

- Open the door fully.

Before the door can be removed, the door hinges need to be locked so that they do not damage the door when it is taken out.



- Flip down the locking clamps on each door hinge. This locks the hinges.



- Lift the door up until it is nearly in the closed position. The hinges will automatically swing out in this position, then remove the door.

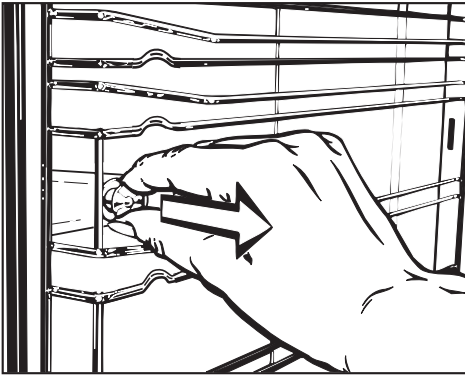
To re-fit the oven door

- Hold the door as shown above and carefully put the locked hinges into the guide holes until they engage. Open the door fully.
- Still supporting the bottom of the door, flip the locking clamps up.

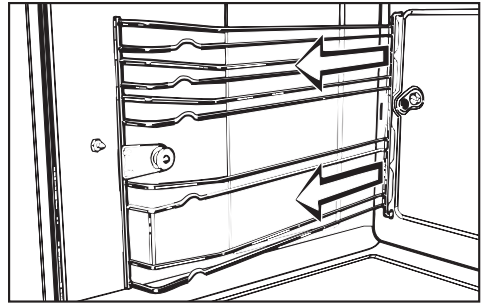
It is essential that the locking clamps are flipped up when the door is re-fitted after cleaning. Otherwise on closing the door, the hinges could work loose from the guide holes and this could result in damage to the door.

To remove the runners

Make sure the oven heating elements are switched off and cool to avoid the danger of being burnt.



- Pull on the fixing knob to release it.



- Take the runners out of the oven.

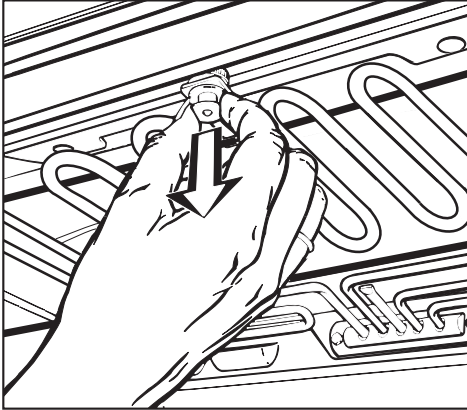
Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

Cleaning and care

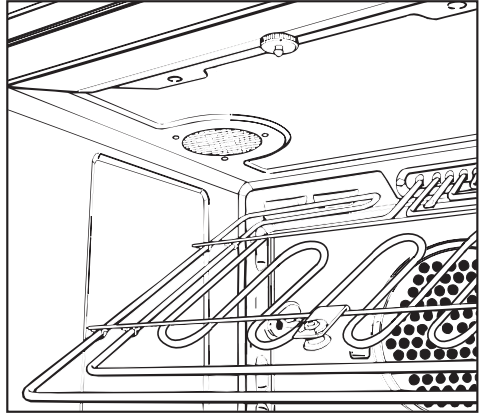
To lower the upper heating element

The oven heating elements must be switched off and cool to avoid the danger of being burnt.

- Take out the runners.



- Pull down on the fixing knob for the element to release it.



- Gently lower the element.

Do not use force to lower it, as this could cause damage.

Installation, maintenance and repairs to the electrical components of this appliance should only be carried out by a suitably qualified and competent person in accordance with national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.

Some minor problems however can be dealt with as follows:

What to do if . . .

. . . the oven does not heat up.

Check whether,

- the selector switch is set to the function required, **and** the temperature control is set at the correct temperature.
- the operating lock is activated.
- the mains fuse has blown. Contact a qualified electrician or the Miele Service Department.

. . . the heating elements work, but not the oven lighting.

Make sure the halogen lamp is connected properly in its socket.

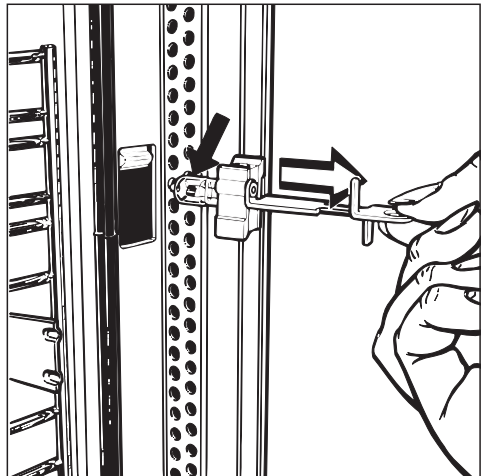
If after checking it, it still does not work you will need to change it:

- Disconnect the appliance from the electricity supply. Switch off at the isolator or the mains fuse box.

There is a slide access flap on each side trim of the oven.



- Slide the relevant access flap upwards.



- Pull out the metal strip.
- Replace the halogen lamp:
12 V, 20 W,
heat resistant up to 300°C, G4
socket, Osram, Type 64428.

Correcting minor faults

Exercise caution when changing a lamp. Halogen lamps get very hot during use and will remain hot for some time after being switched off.

Do not touch the surface directly when changing the lamp as grease particles from your fingers will adhere to the surface and damage it. Please follow the manufacturer's instructions.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

. . . no noise is heard when the oven door is opened during operation.

This is not a fault.

If the door is opened during operation, the door contact switch causes the oven heating, and the fan if on "Fan" setting, to be switched off.

. . . a noise can be heard after baking, roasting or grilling.




This is not a fault.

The cooling fan continues to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit. When the temperature has fallen sufficiently the fan switches off automatically.

The temperature will fall faster when the oven door is opened partially or fully.

. . . cakes and biscuits are not cooked after following the times given in the chart.



Check whether,

- the correct temperature was set.
- there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
- the roasting filter had been left in place in front of the fan when cooking with "Fan heat " or "Intensive baking " or was in place for "Auto roast ". In this case baking times might be lengthened by 10 to 15 minutes.

. . . cakes or biscuits are unevenly browned.

There will always be a slight unevenness. Product information sheets give a percentage result for standard browning tests. These refer to results for one tray.

If the item being baked is browning very unevenly, check:

- when baking with "**Fan Heat** ":
 - whether the temperature was set too high,
 - whether the roasting filter was in place,
 - whether the correct runner height was used.
- when baking with "**Conventional** ":
 - the colour and composition of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable,
 - whether the correct runner height was used.

... "F" and a number appear in the oven display field.

This combination indicates a fault









- If **"F3"** appears the core temperature (roast) probe has a fault. Remove the probe from its socket and the message will disappear.
- If **"F6"** appears the oven has automatically switched itself off during use. This is a safety feature to protect the oven if it has been operating for an exceedingly long period. The length of time depends on the oven function selected.

The oven can be used again immediately by simply turning the oven function selector to "0" and then entering the process again.

- If **"F9"**, appears in the display, this may mean that the maximum temperature of the appliance has been exceeded.


The appliance automatically switches itself off temporarily. As soon as the temperature has fallen to an acceptable level the fault message disappears. The appliance switches itself on again automatically.


If this fault message occurs repeatedly, please inform the Service dept. Please quote the fault message.

- **"F13"**: The door lock for the pyrolytic function does not operate. First turn the function selector to the "0" position and then to "Light ". After approx. 60 seconds the error message will go out and "PYRO" and the symbol "" light up in the display. After approx. 30 seconds the symbol "" flashes. Turn the function selector to "0", the oven is ready to operate again. If you still cannot operate the oven or if this error message occurs more frequently call the Service dept.
- **"F14"**: The door lock for the pyrolytic function does not open. If an attempt was made to open the door before the "" symbol started flashing to indicate the end of the pyrolytic cleaning process push the door properly shut and wait until the "" symbol starts flashing in the display. This releases the lock and the oven door can now be opened. If "F14" still appears in the display this could be due to a defective component. Call the Service Department.
- **"F15"**: the pyrolytic process was interrupted during the heat-up phase. First turn the function selector to the "0" position and then to "Light ". After approx. 60 seconds the error message will go out, and "PYRO" and the symbol "" light up in the display. After approx. 30 seconds more the symbol "" flashes. Turn the function selector to "0", the oven is ready to operate again. If you still cannot operate the oven or if this error message occurs more frequently call the Service dept.

Correcting minor faults


- **“F17”**: The catalyser temperature sensor is defective.
“F17” does not show constantly in the display. It appears for approx. 10 seconds when the programme selector is turned to the “0” position. The oven can still be used for normal cooking programmes. However the catalyser will not switch on and cooking smells will therefore not be dispelled during cooking.

As soon as the programme selector is turned to “Pyrolytic 

If the temperature sensor becomes defective during pyrolytic operation all heating elements will switch off and “F17” will appear in the display. The oven door cannot be opened until the internal oven temperature has dropped to below 280 °C and the “

- **If any other fault message** appears in the display, this will need a service visit. Please quote the fault message.

. . . the timer display does not light up when the oven is operating.

This is not a fault.
The display does not light up if the time of day display has been switched off. Press “

. . . the time of day cannot be re-set after a power cut.

This is not a fault.
Check whether the function selector is still set to one of the functions. If it is, turn it to the “0” position.

The time of day can now be re-set.

. . . the energy-save function is not activated when cooking with the roast probe or the timer.

This is not a fault.
Certain conditions must be fulfilled before the system controlling the energy-save function comes into operation. Sometimes these do not occur.

. . . the residual time indicator is not activated when cooking with the roast probe.

This is not a fault.
Certain conditions must be fulfilled before the system controlling residual time comes into operation. Sometimes these do not occur.

In the event of faults which you cannot easily remedy yourself, please contact:

- your Miele Dealer

or

- the nearest Miele Service Department, (see address on the back page).

When contacting the Service dept, please quote the Model and Serial number of your appliance, both of which are shown on the data plate, visible below the oven interior, with the oven door open.

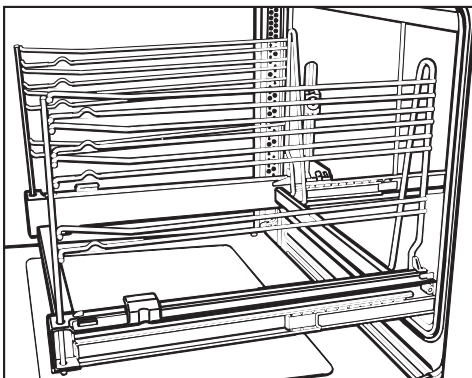
If you have an oven and hob combination also give the number of your hob.

Please note that telephone calls may be monitored and recorded to improve our service.

Extra accessories

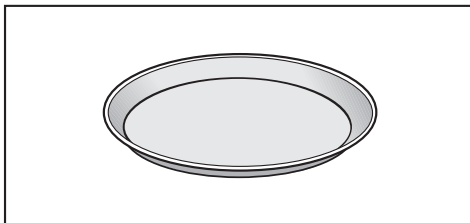
The following accessories may come as standard in some countries. They are available at extra cost from your Dealer or the Miele Spare Parts Dept.

Telescopic carriage



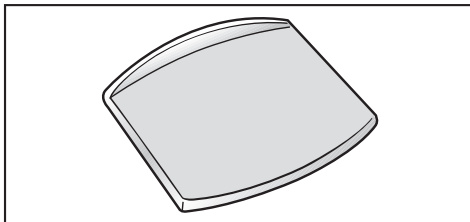
The telescopic carriage with 5 levels of runners can be drawn right out of the oven. This gives a good overview of all the cooking in progress. Do not on any account leave the telescopic carriage in the oven during the pyrolytic cleaning process. The high temperatures needed for pyrolysis will cause the lubricant on the guide runners to burn and cause irreparable damage to the telescopic carriage.

Pizza pan



This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

Baking stone

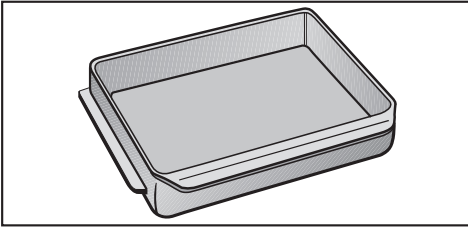


The baking stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.

The baking stone is made from heat retaining fire brick and is glazed. Place it directly on the rack.

A paddle made of untreated wood is supplied with it for placing food on the baking stone and taking it off.

Gourmet oven dish



The gourmet oven dish can be placed in the oven directly on the runners. It has non-tip safety notches like the oven tray to prevent it being pulled out too far. It has a special protective anti-stick coating.

It is available either 22 or 35 cm deep. A lid is available separately.

Radio controlled clock*

A receiver for the radio controlled clock signal is connected to the cooker or oven. Time of day adjustment occurs automatically on receipt of the signal.

Miele Info Control*

A transmitter may be connected to the cooker or oven. This is used to transmit information at any time about a cooking process (e.g. temperature, delay start, time remaining) to the mobile receiver.

* Depending on country

Electrical connection UK, IRL, ZA

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with national and local safety regulations.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.

Ensure power is not supplied to the appliance while installation or repair work is being carried out.

The **voltage, rated load and fusing** are given on the data plate, visible below the oven interior, with the oven door open. Ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made either via a fused connection unit (rated load under 3000 W), or via a suitable isolator (rated load over 3000 W), which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been built in.

If the socket is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100 Section 739).

When switched off there must be an all-pole contact gap of 3 mm in the isola-

tor switch (including switch, fuses and relays acc. to EN 60 335).

Important U.K.

This appliance is supplied with a 3-core cable for connection to a single phase 230-240 V 50 Hz supply.

The wires are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

In other countries check these details with your supplier.

WARNING THIS APPLIANCE MUST BE EARTHED

Oven with integrated hob controls "E" model

This is not available in all countries.

For some countries the version of the oven with integral hob controls is supplied for connection to a 3N ~ 400 V power supply.

Any adaptations must on be carried out in consultation with the relevant Miele Service Dept.

Possible combinations:

Miele built-in ovens may only be combined with hobs and their respective control units as specified by Miele for use with that oven.

Contact your Miele Dealer for further information on suitable combinations.

IRL

The **voltage and rated load** are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 32 amps for the "E"-model with hob.

The fuse rating is 16 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

WARNING
THIS APPLIANCE MUST BE
EARTHED.

ZA

Data relating to electrical connection will be found on the data plate, visible when the oven door is open. Make sure that these figures comply with the main voltage. Connection should be made via a suitable isolator which complies with national and local regulations.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 20 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

WARNING
THIS APPLIANCE MUST BE
EARTHED.

Electrical connection AUS, NZ

All electrical work should be undertaken by a competent person in strict accordance with national and local safety regulations.

The voltage and rated load are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made via a suitable isolator which complies with national and local regulations, and which is accessible after the appliance has been built in.

WARNING
THIS APPLIANCE MUST BE
EARTHED.

Test marks Electrical Safety
. C-Tick Mark

Electrically suppressed
according to AS/NZS 1044

AUS

Wall oven

The wall oven is suitable for connection to an a.c. single phase 240 V, 50 Hz electricity supply.
The fuse rating is 16 A.

NZ

Wall oven

The wall oven is suitable for connection to an a.c. single phase 230 V, 50 Hz electricity supply.
The fuse rating is 16 A.

Installation - cooker and hob control unit

Follow the relevant instructions for your specific model.

There are particular installation requirements for the H 390 which must be observed.

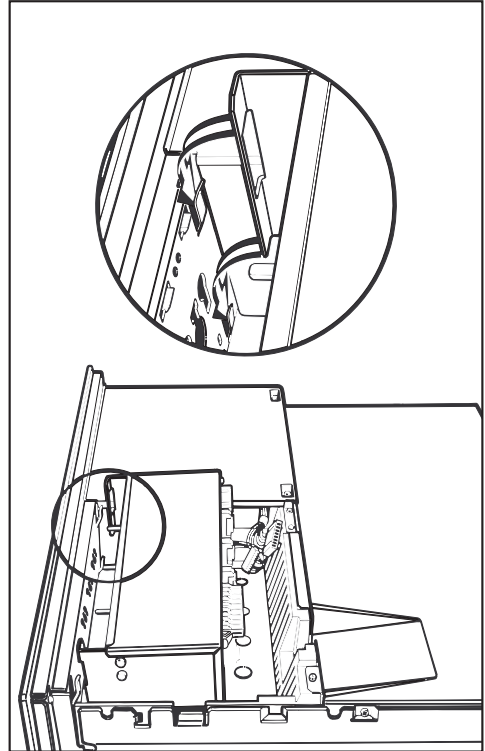
Installation of the hob control unit

Turn off the mains electricity supply to the isolator.

- Install the hob, see separate instructions.
- Connect the cooker to the electricity supply by the isolator.
- Align the cooker in front of the base unit.

With some models there is a yellow and green earth lead on the cooker which must be secured to the base of the hob.

- Pull the control knobs for the hob and the cooker plugs out of the insert retainers.

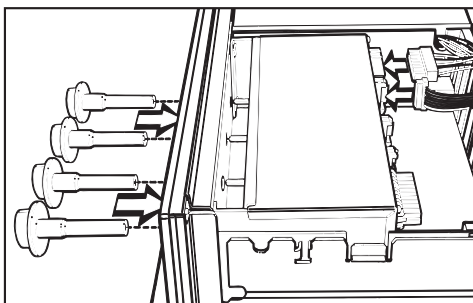


- Fit the KSE hob electronic unit into place.

Installation - cooker and hob control unit

H 383

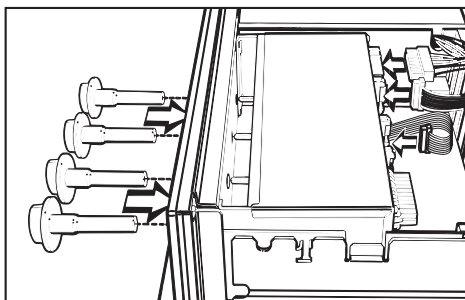
The plugs on the cooker / hob and the sockets on the hob electronic control are colour coded.



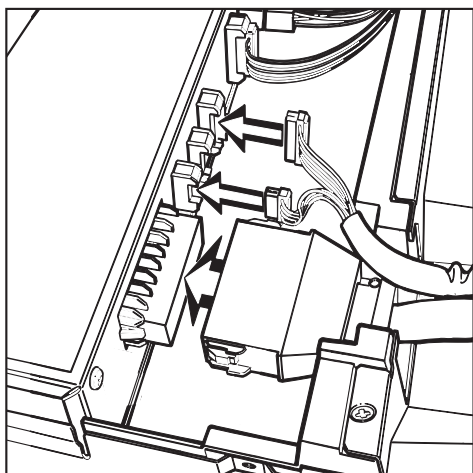
- Insert the hob control knobs into the control facia.
Fit the cooker plugs into their sockets.

H 373, H 390

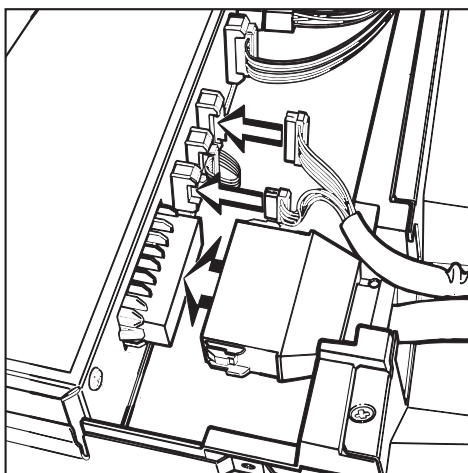
The plugs on the cooker / hob and the sockets on the hob electronic control are colour coded.



- Insert the hob control knobs into the control facia.
Fit the cooker plugs into their sockets.



- Then fit the hob plugs into their sockets.



- Then fit the hob plugs into their sockets.

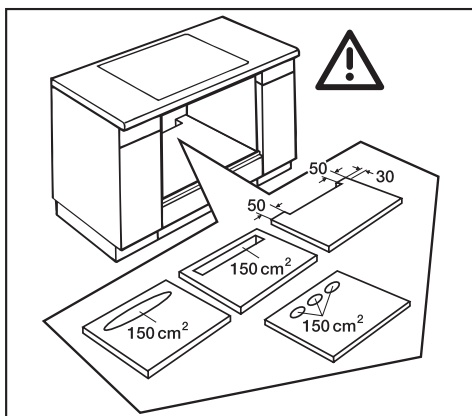
Installation - cooker and hob control unit

Installing a cooker

The appliance must only be operated when it has been built-in.

When installing the cooker:

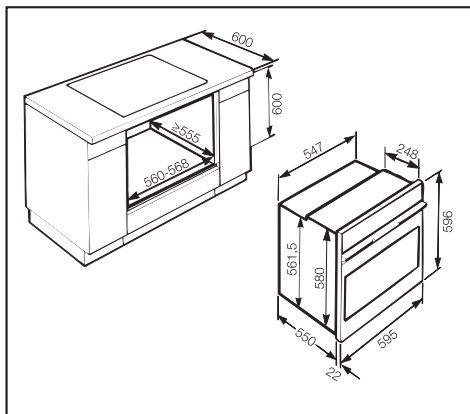
- There must not be a unit rear panel fitted behind the cooker.



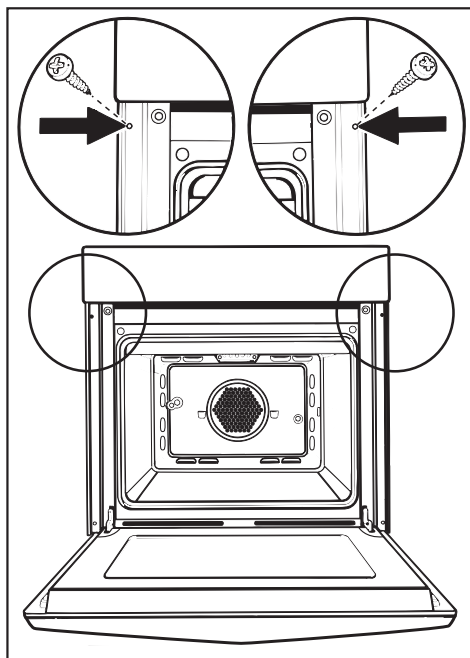
- If an interim shelf is fitted beneath the oven, a cut-out is required as close to the wall as possible to ensure that there is sufficient ventilation for the appliance. The shape of the cut-out is not important, as long as cut-out measures at least 150 cm².

Do not fit insulation material inside the housing unit. This would hinder the intake of air to cool the appliance.

H 373, H 383



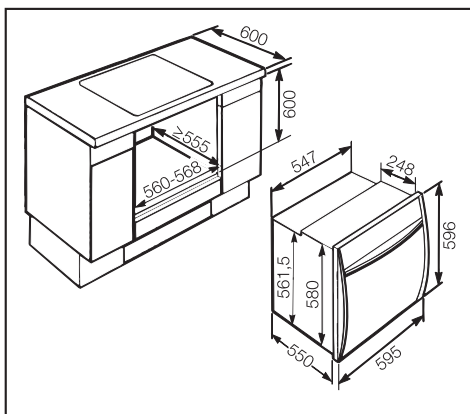
- Push the cooker into the housing unit as far as the oven trim and align.



- Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.

Installation - cooker and hob control unit

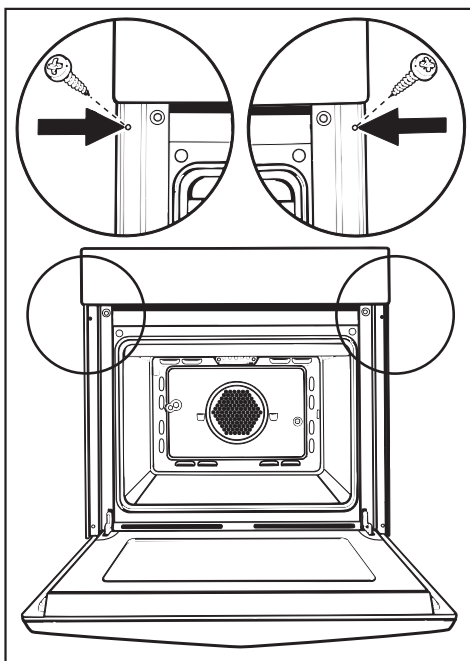
H 390



- Loosen the screws in the decor strips and remove the decor strips.

Do not unscrew the screws completely.

- Push the cooker into the housing unit as far as the oven trim and align.



- Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.
- Put the decor strips back in place and tighten the screws.

The appliance must only be operated when it has been built-in.

The appliance must only be operated when it has been built in.

The oven is designed to be built into a tall unit. If you wish to install it in a base unit, the stainless steel rail above the control panel must be replaced by a sealing strip. The sealing strip offers additional protection from any liquids that might spill down from the worktop, and can be purchased from the Miele Spare Parts dept.

If the oven is to be built into a base unit, a cut-out is required in the interim shelf as close as possible to the wall or unit back panel to ensure that there is sufficient ventilation for the appliance.

The length and depth of the cut-out is not important, as long as cut-out measures at least 150 cm² (see also "Installing the cooker").

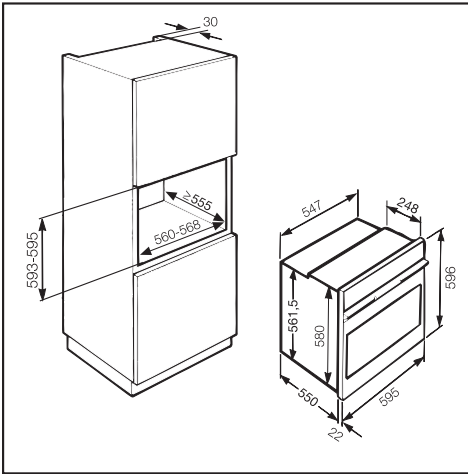
Do not fit insulation material inside the housing unit. This would hinder the intake of air to cool the appliance.

Follow the relevant instructions for your specific model.

There are particular installation requirements for the H 390 which must be observed.

Installing an oven

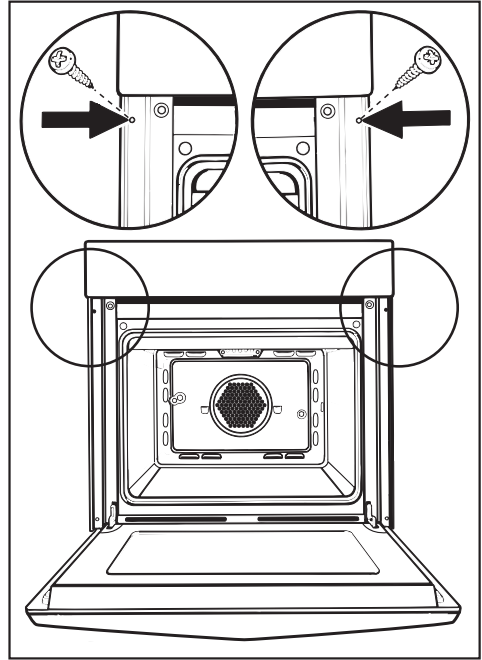
H 373, H 383



Turn off the mains electricity supply to the isolator.

- Connect the oven to the electricity supply by the isolator.
- Place the oven into the oven housing unit as far as the oven trim and align.

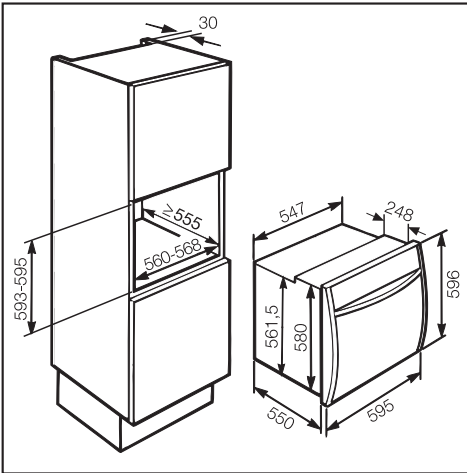
A fixed shelf must be fitted underneath the oven.



- Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.

The appliance must only be operated when it has been built in.

H 390



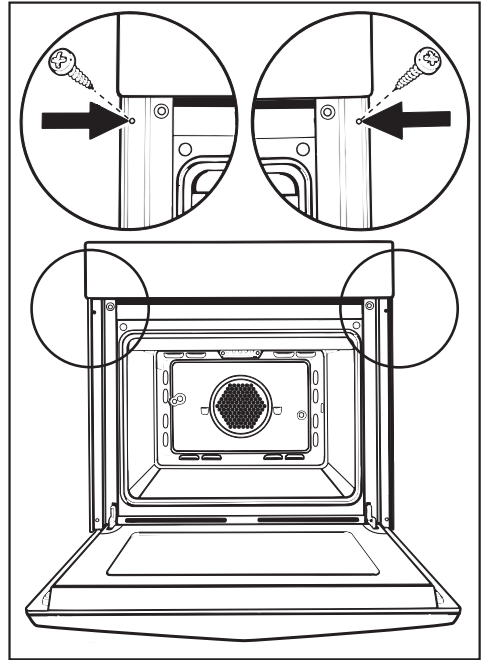
Turn off the mains electricity supply to the isolator.

- Connect the oven to the electricity supply by the isolator.
- Place the oven into the oven housing unit as far as the oven trim and align.

A fixed shelf must be fitted underneath the oven.

- Loosen the screws in the decor strips and remove the decor strips.

Do not unscrew the screws completely.

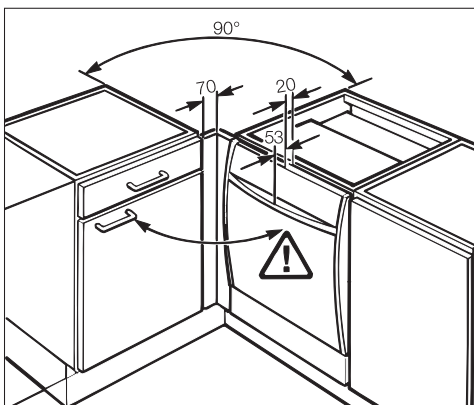
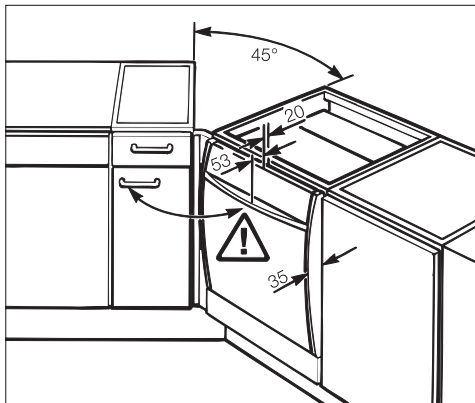
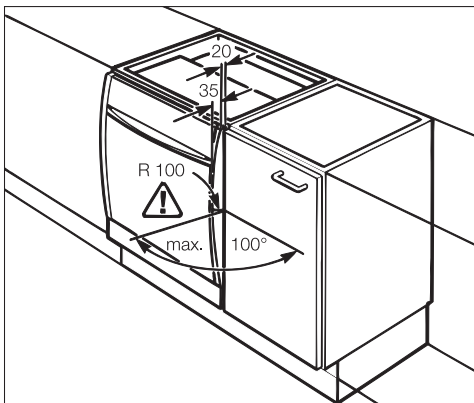


- Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.
- Put the decor strips back in place and tighten the screws.

The appliance must only be operated when it has been built in.

Installation situations H 390

Pay particular attention to the distances necessary in the following installation situations for the H 390:



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